

# THE NATIONAL PROVISIONER

PUBLISHED EVERY SATURDAY

(Copyright, 1904, by the Food Trade Publishing Co.)

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. XXXI.

New York and Chicago, October 29, 1904.

No. 18.

## NEW KANSAS CITY PLANT.

The Holmes Packing Company will erect a two-story plant at Armourdale, Kas., with a killing capacity of about 100 head of cattle per day. This concern now operates several small plants along the river.

## GOLD MEDAL FOR SOUTHERN COMPANY.

The Southern Cotton Oil Company has received gold medals for its display of oils, lard compound, oil cake and cotton products at the World's Fair at St. Louis. The medals, gold and silver, raked down by the company in the awards would fill a good-sized basket.

## BRITISH COLUMBIA PACKING PLANT.

The meat packing business is booming on the Pacific Coast. The latest new enterprise is that of P. Burns & Co., the largest wholesalers and retailers in the Canadian Northwest, who will erect a \$150,000 pork packing plant at Vancouver, B. C., and with it an extensive cold storage plant. The company will try to stimulate hog raising in the Fraser River valley.

## BIG CUDAHY ORDER FOR ORIENT.

The Cudahy Packing Company on Wednesday received an order for 3,000,000 pounds of mess beef for shipment to the Orient. The order was placed through the American agency. It is believed to be intended for Japan, as the meat is to be billed to the Chinese coast, and from there transferred under guard to the Japanese base of supplies. This is only one of several big orders of this sort American packers have lately received.

## SWIFT AND MORRIS AT SIOUX CITY.

The completion and impending opening of the new Armour packing plant at Sioux City has started an industrial boom in that city, and they are now talking of Swift and Morris plants costing \$2,000,000 and \$1,500,000, respectively, to follow the Armour plant. It is said that assurances have been given of the erection of such plants if the newly-revived Sioux City market will justify it. Both concerns hold title to excellent sites in the packinghouse district, and it is up to the Sioux City market to justify the erection of the new plants. The Armour plant will have its formal opening November 10.

## ANOTHER BLOW AT OLEOMARGARINE

For the second time within six months the Supreme Court of the United States has sustained the right of Congress to legislate a legitimate American industry out of existence. This court on Monday handed down its decision sustaining the ruling of the lower courts that the use of palm oil as an ingredient of oleomargarine made the product liable to the ten-cent prohibitive tax, as being artificially colored. Manufacturers had contended that palm oil, being a natural ingredient of oleomargarine, was not an artificial colorant. The Supreme Court holds otherwise, declaring palm oil to be substantially nothing more than a colorant.

It is evident that the Supreme Court—or a majority of its members, for the bench was again divided, as in the other case—it is evident that the Supreme Court intends to support Congress in its apparent determination to favor the dairy interest to the extent of destroying that in another equally legitimate and equally healthful American food product.

No other explanation can be found for the repeated rulings of all branches of the government against oleomargarine. The Grout law taxed uncolored oleomargarine at the rate of one-quarter of a cent per pound. It taxed colored oleo—no matter what the colorant—at the rate of 10 cents per pound, a practical prohibition of its manufacture. On the other hand butter paid no tax, colored or uncolored. Oleo colored with the same matter used to color butter was taxed 10 cents a pound, taxed out of existence. Even colored butter could not be used as an oleomargarine ingredient without subjecting it to the prohibitory tax.

### Consistency of the Law.

Take one pound of white oleo—tax, one-quarter of a cent—and one pound of colored butter—tax, nothing—and mix them, and what is the result, under the ruling of the government and the decisions of the courts? A product subject to the prohibitory tax of ten cents per pound. Such is the consistency and the justice of the internal revenue rulings, which have been sustained by the highest court in the land. The farmer vote and the dairy lobby are an influence at Washington.

And now the Supreme Court sustains the

government officials in their decision that a natural ingredient of oleomargarine—palm oil—put there to make the product palatable, and in no sense a foreign substance, is nevertheless an artificial coloring matter and makes the product subject to the ten-cent tax. It is true that the court was divided. Chief Justice Fuller and Justices Harlan and Peckham vigorously dissented, but the majority ruled and oleo got the second black eye. In the first decision, in June, when the Grout law was sustained as constitutional, Chief Justice Fuller and Justices Peckham and Brown were the dissenters.

### Justice Brewer's Opinion.

This time Justice Brewer read the decision of the majority. The case was that of August Cliff, of Chicago, convicted in the United States District Court of Illinois of selling oleomargarine containing palm oil without paying the ten-cent tax. The contentions of the defense as to the use of palm oil as a natural ingredient, and the alleged illegal assumption by the Commissioner of Internal Revenue of the right to pass on what is and what is not a natural ingredient, have been fully outlined in The National Provisioner. In Justice Brewer's opinion the contention of the Commissioner of Internal Revenue and the decision of the United States District Court for the northern district of Illinois in the case of August Cliff are both sustained. The question of the power of the Commissioner of Internal Revenue to decide upon the ingredients is put aside by the court as not necessary to discuss in the case at bar. Justice Brewer says:

"In order that the precise contention may be understood we quote the following from one of the briefs filed by plaintiff in error:

"By parity of reasoning when one is speaking of oleomargarine natural coloration means a coloration due to a natural ingredient of oleomargarine, and to find out whether a certain ingredient of oleomargarine, we turn to the statute which defines the nature of oleomargarine. The statute confers no power upon the Commissioner to prescribe the formula for the manufacture of oleomargarine, or the different ingredients or to exclude any ingredient, except upon the ground of its being deleterious to health. But does not the Government, in effect, assume such power when, by reason of his arbitrary classification,

based upon the quantity of palm oil used, it requires a tax of ten cents a pound upon oleomargarine containing only a small or minute quantity of palm oil.

"We hold that this argument cannot prevail. It is true that under the last clause of section 2, oleomargarine includes 'all mixtures and compounds' of the substance named, 'made in imitation or semblance of butter, or, when so made, calculated or intended to be sold as butter or for butter,' and that palm oil is a vegetable oil, one of these substances. But, in this enumeration, Congress included not only those substances which, entering into the composition of oleomargarine, make it suitable for food, and, so to speak, form the body, but also others used for coloring. After naming some, it adds specifically 'and other coloring matter.'

#### The Obvious Purpose.

"The purpose in so including 'coloring matter' is obvious. It was to prevent excluding from the operation of the statute anything in its nature oleomargarine by the addition of a substance not in reality an ingredient, but serving substantially only for the purpose of coloring the product to cause it to look like butter. The fact that one of the ingredients of the compound is palm oil does not show that such oil did anything else but to color the product composed of other ingredients, and if it did substantially only this it is rightfully styled an artificial coloration. Otherwise the proviso practically nullifies the body of the section. For 'other coloring matter' includes all coloring matter, at least all of the nature of those named;

and hence the addition of any coloring matter would produce only a natural and not an artificial coloration, and thus relieve the product from the ten-cent tax.

"It will be noted that the regular tax imposed upon oleomargarine by section 8 is ten cents a pound, the exception thereto being stated in the proviso, and a party who claims the benefit thereof must make it clear that his oleomargarine is within its scope. That exception was to prevent the sale of oleomargarine containing artificial coloration that causes it to 'look like butter of any shade of yellow.' Bearing in mind also that one of the purposes of this legislation was to prevent the sale of oleomargarine as and for butter, it must be held that when any substance, although named as a possible ingredient of oleomargarine, substantially serves only the function of coloring the mass and so as to cause the product to 'look like butter of any shade of yellow,' it is an artificial coloration.

"The verdict of a jury is conclusive upon a question of fact unless plainly against the evidence. The same weight, as we have said, must be given to the finding of a court, and upon the testimony received without objection a finding that this palm oil served substantially only to color the product cannot be disturbed. Indeed the fact was made certain by the testimony offered by the defendant, although that testimony was afterward stricken out by the court as immaterial.

"We see no error in the record and the judgment is affirmed."

### SWIFT FERTILIZER PLANT FOR NEW YORK

It is understood that Swift & Company are contemplating the erection of a big fertilizer mixing plant somewhere in the vicinity of New York on tide water. The Swift interests already have extensive fertilizer establishments in different parts of the South, but their business in this branch is understood to have expanded to such an extent that the New York plant has now become necessary. It is presumed that the location may be somewhere in New Jersey, though not necessarily in the vicinity of the big fertilizer establishments already in operation in that section. The location, in fact,

has not been decided upon, and several points are under consideration.

When approached for information concerning this new enterprise this week, General Eastern Manager W. H. Noyes, of Swift & Company, declined either to affirm or deny the report. Mr. Noyes is not in the habit of talking for publication, and details of the plan could not be had from him. But The National Provisioner has received authentic information that Swift & Company have such a plan under consideration and will act upon it in a short time. The choice of a suitable site is all that stands in the way.

### GERMANY HUNGERS FOR GOOD MEAT

Meat eaters in Germany are paying the penalty of their unwisdom in permitting agrarian radicalism to exclude American and other foreign meats from that country by means of ridiculous inspection laws and other prohibitive legislation. Signs of a meat famine have been apparent for some months, due partly to drouth conditions and chiefly to the evil results of the meat law restrictions. Matters have now come to such a pass that officials of many of the chief cities of the empire have been compelled to act.

It is the cities that have suffered most from the restrictive operations of the laws. Ever since the passage of the meat act the agrarians have sent to Berlin and other cities meat of miserable quality, and the grade has grown poorer than ever since the middle of the summer. A motion was made in the

Berlin City Council last Saturday calling upon the magistrates to do everything possible to prevent the entrance of poor meat into the city. It was declared that the public health had suffered more from the quality of meat furnished since foreign meat was excluded than when American hog products and meat were admitted unrestricted.

The people are beginning to see that the outcry against American meats was merely a bugaboo to drive out foreign competition and give the agrarians a monopoly. At Stettin last week conditions became so intolerable that an ordinance was submitted in the City Council to compel butchers to label all meat not killed in the municipal abattoirs. It has been the habit of the agrarians to kill old cows and bulls, diseased hogs and all the odds and ends of farm stock outside the city

and send the meat in to be marketed without proper inspection. If the people are to be deprived of their supply of good foreign meats, the city authorities at least appear determined that they shall not be imposed on by bad home stuff.

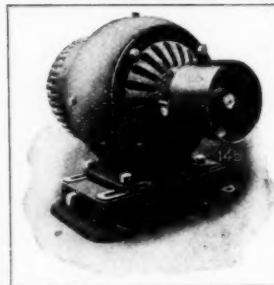
The situation throughout the empire is such that even the imperial authorities have been forced to take cognizance of it. It is reported that the government authorities are considering less stringent measures in the application of the law dealing with cattle epidemics, and also a more lenient interpretation of the meat inspection law. It will come hard for the agrarian politicians to let down even one little bar to American meats or meat products, but it looks as though necessity and public clamor would force it.

It becomes more evident every day that the mass of the German population is not in sympathy with the outrageous meat inspection laws of that country. A little enforced vegetarianism and much mastication of tough and unpalatable home product has opened their eyes.

#### HIGHER PRIME BEEF.

Higher beef seems to be inevitable. A closer search of the situation by careful buyers discloses the fact that there is a decided scarcity of prime, cornfed natives at the source of supply. With a constant demand for this class of stock by the domestic trade and an awakening in our export live and carcass beef trade, the trend of prime native steer prices is upward.

The market for this class of beeves seems to be edging toward the high price conditions of 1902. We now have 6 3-5c. beef on the hoof. Seven cent beef is in sight and the market may go higher before Christmas. Common stock is plentiful, but there is neither a live stock nor a carcass beef market for it. Only good commercial stuff can be sold, and that now goes at a loss. But it goes.



HAVING supplied motors for every kind of service in a wide field of progressive American industries, we feel confident in saying that it is almost impossible that you should have a machine in your service to which one of our motors could not be readily attached and successfully operate.

SEE OUR BULLETIN NO. 2235.

**NORTHERN ELECTRICAL  
MFG. CO.**

Engineers Manufacturers  
MADISON, WIS., U. S. A.

## SULPHITE USER CONVICTED

Charles W. Spencer, president of the Kansas City Beef Company, which operates a number of retail butcher shops in Philadelphia, was last week convicted in the Superior Court of that city on a charge of using a preservative containing sulphite of sodium on hamburger steak, which he offered for sale to his customers. A quantity of the meat was purchased by a female agent of Pure Food Commissioner Warren, analyzed by the State chemist, and the result was used as a basis for the prosecution. Spencer was indicted, and the District Attorney's office conducted the case.

The feature of the trial was the mass of expert testimony on either side. For the State a chemist from the government laboratory at Washington, several State chemists and numerous college scientists and private practitioners were called to testify to the harmfulness of sodium sulphites to the human digestion. Pure food theorists aired their beliefs ad libitum for the edification of court and jury; some of their statements were admitted and others were ruled out.

The defense introduced experts who swore that sodium sulphite, in the quantities used in meat preservation, was harmless. One of these witnesses—the star of the trial—was Prof. Dr. Oscar Liebreich, of the University of Berlin, the famous German food specialist. Dr. Liebreich gave it as his opinion that the methods of the chemists who had testified against sulphite of sodium were not applicable to this case; that their comparisons were not parallel.

### Prof. Liebreich's Views.

"Modern research," he said, "has exploded the beliefs in the harmfulness of many chemicals used in preservatives. The fact that sulphite of sodium has produced bad results in typhoid patients is not to be wondered at, as sausage and peas would have the same effect on a patient suffering from that malady, and no one would say that sausage and peas are poisonous.

"Klonka's experiments were faulty because he gave the doses too large and not in connection with other foods, but alone; Dr. Vaughan was wrong, because he gave the stuff on meat to rabbits, and those animals being vegetarians, formed no proper criterion; and those of Professor Harrington, of Harvard, on cats were of no use to science, because the cats brought to him for experimental purposes were sickly, starved beasts, and apt to die from the result of a square meal."

The prosecution sought to discredit Dr. Liebreich's opinions by having him admit that his theories had been rejected by the German imperial health authorities. He did admit this, but added that laws were political as well as hygienic, the inference being that perhaps there might be "pure food cranks" in Germany as well as Pennsylvania who sometimes succeeded in impressing their extreme fancies upon the statute books.

The testimony brought out the facts in the matter of sodium sulphite. A representative of the concern manufacturing the preservative which the defendant admitted he had used testified that the stuff contained

88 per cent. of sodium sulphite. The weight of expert evidence was that sodium sulphite was deleterious to health, and even though Mr. Spencer insisted upon its harmlessness and offered to eat a teaspoonful of it in court, he was convicted of a violation of the pure food laws.

Influenced by the conviction of Spencer, several other Philadelphia dealers indicted for selling hamburger steak containing sodium sulphite on Monday pleaded guilty to the charge and put themselves upon the mercy of the Court. Morris Freeman, of 1,004 South street; George Ayres, of Twelfth and Wallace streets; Lewis Wolf, of 514 South Fourth street; Bernard Steinberg, of 1,508 South street, all pleaded guilty to selling adulterated hamburger steak. Sentence was suspended until further notice. John H. Ward, of 1,530 Ridge avenue, pleaded guilty to the same offense, having paid the statutory fine.

Pure Food Commissioner Warren was elated over the conviction. "It is one of the most important cases which the Commonwealth has tried since I have been commissioner," he said. "Spencer is one of the largest retail meat venders in the city, and his conviction will undoubtedly have a wholesome effect, which will not be confined to Philadelphia, in preventing the use of poisonous preservatives on meat. It was the biggest fight of the kind ever conducted in the United States."

### A Dairy Partisan.

Having routed the Philadelphia sulphite users, Dr. Warren now announces a renewal of his campaign against dealers in oleomargarine. Sellers of this product are presumably put in the same category with those who use sodium sulphite in preserving meat. In common with most pure food enthusiasts Dr. Warren appears to class all modern manufactured food products as poisons. No matter what proof is advanced as to the healthfulness and wholesomeness of modern oleo, in the eyes of the food scientist it is an "adulteration," and should be suppressed as such.

It is a peculiar coincidence that the most enthusiastic of these scientists are all closely affiliated with dairy interests and butter makers' associations. Dr. Warren himself is now in St. Louis attending the conventions of the National Butter Makers' Associations and the National Dairy Union. Perhaps while there he can give the dairymen some good advice which will result in the adoption of cleaner methods of butter-making and the elimination of the 1 to 5 per cent. of dirt now present in every pound of the ordinary dairy product put on the market.

### PURE FOOD IN A NUTSHELL.

A contemporary hits the nail on the head in discussing the threadbare "pure food" question when it brings the whole argument down to this simple but comprehensive conclusion: "Unwholesome foods should be confiscated; wholesome mixtures should be no more the concern of government than are mixtures of wool and cotton in the clothing trade."

### ITALY TO TRY GERMAN GAME.

A dispatch from Milan, Italy, this week indicates that the Italian government may adopt the tactics of Germany in preparing for a commercial treaty with the United States, and the meat trade will be one of the principal factors in the little game of commercial diplomacy. This dispatch says:

"Representatives of the principal Italian firms interested in the work of the butchers' allied trades have met here to protest against American competition, which is ruining business."

"They decided to call upon the government for a strict inspection of all importations from the United States and to aid them in coping with American competition, which they resolved to combat by every legal means."

It will be remembered that Germany started off in much the same way and the present situation of the proposed commercial treaty with the United States, so far as it affects the meat trade, is about as follows: There is a law which places a very high import tax on American meats and there is another law which practically forbids their importation. When the representatives of the United States and Germany get together, probably next year, for a general commercial treaty, the Germans will be in a position to offer to withdraw the prohibition on American meats and reduce the tariff in return for what Germany wants.

The game evidently looks good for Italy, and that country will try it on Uncle Sam, but it may be the latter will have something to show in the way of trumps when the proper time comes.

### HEREFORD CATTLE BREEDERS ELECT.

At the annual meeting of the American Hereford Cattle Breeders' Association last week in Kansas City, the following officers were elected: President, William George, Aurora, Ill.; vice-president, Charles Gudgell, Independence, Mo. Directors for three years, Frank Rockefeller, of Cleveland, O., re-elected; B. C. Rhome, of Fort Worth, Tex., re-elected; W. H. Curtice, of Eminence, Ky., in place of W. S. Van Natta, of Fowler, Ind. After the adjournment of the meeting the new board of directors met and re-elected C. R. Thomas, of Kansas City, secretary; Walter B. Waddell, of Lexington, Mo., treasurer, and B. C. Rhome, of Fort Worth, Tex., a member of the executive board.

### STRONG CALFSKINS.

The calfskin situation is still strong. Both Europe and America had to hold up a bit on calf killing. Population and demand have both grown apace. The price has naturally gone up, and, as matters now look, will remain high. The box calf trade claims that it is not making money on that class of leather and hints at a curtailment of output. So many avenues take off calfskins that a threat of that kind will make very little difference. The sale of skins cannot keep pace with the call for them. Calves have been slaughtered too fast for some years past.



## WILEY'S BORAX TESTS SCORED

Following is a continuation of the German scientific review of the report of Chief Chemist Wiley, of the U. S. Department of Agriculture, on his recent experiments with borax as a food preservative. This review appeared in the *Deutsche Nahrungsmittel-Rundschau* (German Food Review). The opening installment was published in *The National Provisioner* of October 15, and was devoted chiefly to a criticism of Dr. Wiley's method of administering the preservative in capsules, and in quantities greater than those actually in use in food preservation, the following being a salient paragraph:

"The whole of Dr. Wiley's experiments, owing to the method used by him of administering the preservatives, are thus unfortunately tainted from the outset with a source of error, the bearing and import of which in regard to the results of the experiments are entirely unknown quantities."

The review now continues:

Dr. Wiley gives a number of data on the influence of the preservative on the body weight, on the metabolism of nitrogen and of phosphoric acid, upon the solids excreted, upon the urine, upon the number of corpuscles and upon the haemoglobin in the blood. Very divergent results are obtained in this direction. In some directions Dr. Wiley nevertheless thinks himself justified in concluding that there is a slight tendency to be affected by the preservative. Even in such cases, however, no considerable effect could be traced.

### The Same with Common Salt.

In forming an objective, critical judgment of the various data adduced by Dr. Wiley, one cannot help feeling, especially bearing in mind the abnormal manner of administering the preservative, that it is highly probable that equally pronounced or possibly more pronounced, effects would have been observed had Dr. Wiley administered common salt in gelatine capsules in lieu of boron compounds.

In regard to the minimum quantities of preservatives permissible, Dr. Wiley's report contains a special section, which, on account of its importance, we reproduce here.

"It is admitted by all who have examined the subject in a critical way, even by the users of preservatives, that in certain maximum quantities the limit of toleration is reached in each individual and positive injury is done. But it is also well recognized that many, if not all, of the usual foods when used in large excess produce injurious results. The many cases of disease produced by overeating, or by eating improperly prepared or poorly cooked foods, or by eating at unusual times, are illustrations of this fact. Upon this basis and upon the further statement that when used in extremely small quantities the preservatives in question can not be regarded as harmful, is founded the principal argument in favor of the use of preservatives, aside from the fact that the foods themselves are kept in a better and more wholesome state.

It is only proper to give to this argument full consideration and not to brush it aside as illogical and irrelevant. It is evident that any attempt to determine experimentally the effect of extremely minute quantities of any preservative, even when used continuously, would not be likely to lead to any definite result. In the foregoing data we have illustrations of the fact that even large quantities of the preservative employed—

larger by far than would probably ever be found in any food product—do not always act in such a way as to permit of definite interpretation. The claim, therefore, that the use of such preservatives is justified when the amount is extremely small, and when even these small amounts are used only at intervals and not continuously, is worthy of careful consideration.

An illustration which is pertinent may be taken from the particular preservatives with which the foregoing experiments have been made, namely, boric acid and borax. One of the food products to which these preservatives are very commonly added is [in North America. Ed.] butter. This statement should not be taken to imply that in butter prepared for domestic use in this country borax is found to any considerable extent. When butter, however, is to be transported over long distances, and necessarily kept a long while, the addition of borax is very frequently practiced.

The dietetic data which have been accumulated in the course of this experiment show that the quantity of butter consumed daily varies from 30 to 70 grams. Suppose, as a maximum, we say that the quantity of butter consumed in any one case daily is 100 grams, and that it contains 1 gram of boric acid or an amount of borax equivalent thereto. . . . In point of fact, however, it would rarely, if ever, reach this amount, but even in those cases where butter is eaten freely probably half a gram would be about the maximum quantity consumed. Further than this, 1 per cent. of boric acid, or its equivalent in borax, in butter is a very large quantity. Probably, as a rule, not more than one-half of 1 per cent. is employed. In this case the quantity of boric acid likely to be consumed by any one individual in a day would be reduced to one-quarter of a gram.

In the case of meats preserved by borax, although larger quantities are eaten than butter, it is not likely that any larger quantities of borax would be consumed. Thus it appears that those who habitually eat butter and meat preserved with borax might be consuming half a gram or a little more of boric acid per day. But preserved meats are not regularly eaten, and hence the quantity mentioned is likely to be overestimated. It would be unwise to affirm in a case of this kind in the light of the data obtained by the experiments that such a minimum consumption of borax, and especially when not a continuous one, would prove deleterious within any reasonable time of observation. The question then arises, "Does the absence of such proof or the impracticability of obtaining it serve as a justifiable excuse for the use of the preservative?"

This question ought not to be decided alone, because the principle of the decision must stand, not only boric acid and borax, but for every preservative used in foods. In other words, whatever principle is established for judgment as to the use of boric acid in small portions must also be applied to the use of every other preservative used in foods. The principle must also be still further extended so that whatever may be established as regards butter or meat must be admitted in respect of every other substance used in food. Hence before admitting the full force of the argument based on minimum quantities the full significance of such an admission must be considered and the practically unlimited extent of its application acknowledged.

### Hypothetical Cases Set Up.

Dr. Wiley here departs from the principle of exact evidence based on experiment, and sets up hypothetical cases on the basis of models already existing, in which only such foods are supposed to be eaten as contain

each of them the identical or even another preservative in small quantity. In such case, the proved harmlessness of one preserved food product is certainly not to be taken as applicable to the sum of all preserved food products.

Did not Dr. Wiley himself give these quantities, and, indeed, far larger daily quantities, of preservatives to each of his subjects than would have found their way into their system had they received a daily diet composed exclusively of preserved foods? Why, he himself states that his subjects, in spite of having occasionally been to a certain extent intentionally ill-used with preservatives, were at the end of the experimental period of seven months in better health than before! Thus, Dr. Wiley himself appears to us, in fact, to have carried the applicability of his hypothetical arguments ad absurdum in the light of his own practical experiments.

Dr. Wiley continues:

"This leads to the discussion of the fact that in the majority of cases the labor of freeing the system from added preservatives falls principally upon the kidneys. In the method of life in vogue in this country the kidneys are already hard-worked organs. Americans probably eat more freely than the citizens of almost any other country, with the possible exception of England. Large quantities of nitrogenous foods are consumed."

In Germany, in the case of at least 40,000,000 of inhabitants, this unfortunately does not apply in the slightest.

"In the breaking down of the nitrogenous tissues the kidneys are the chief organs for the excretion of the debris. The addition of any further burden, therefore, no matter how minute, is to be deplored."

### No Complaint on This Score.

We may say at once that the above 40,000,000 or more of the lower working classes in Germany, in connection with whose subsistence the importance of this preservative question is particularly trenchant, have certainly no cause for complaint in this respect.

"If, however, the principle be admitted that injurious substances may be used in such small quantities as to be practically harmless, then we find the way open for loading upon the kidneys many different functions in addition to those which they now discharge. If they may be justly called upon to eliminate the small quantities of boric acid added in food they cannot logically be freed from the necessity of eliminating also minute quantities of salicylic acid, saccharin, sulphurous acids and sulphites, together with the whole list of the remaining preservatives, which are eliminated principally through the kidneys. It would be useless to contend that the occasional consumption of small quantities of boric acid in a sausage, in butter, or in preserved meat would produce even upon delicate stomachs any continuing deleterious effect which could be detected by any of the means at our disposal, but naturally it seems that this admission does not in any way justify the indiscriminate use of this preservative in food products, implying, as it would, the equal right of all other preservatives of a like character to exist in food products without restriction.

"It appears, therefore, that there is no convincing force in the argument for the use of small quantities unless it can be established that there is only a single preservative used in foods, that this preservative is used in only a few foods, that it will be consumed in extremely minute quantities, and that the



foods in which it is found are consumed at irregular intervals and in small quantities."

The possibility of establishing such facts is out of the question. Dr. Wiley's statements adduce no reason anywhere for its necessity.

"On the other hand, the logical conclusion which seems to follow from the data at our disposal is that boric acid and equivalent amounts of borax in certain quantities should be restricted to those cases where the necessity therefor is clearly manifest, and where it is demonstrable that other methods of food preservation are not applicable, and that without the use of such a preservative the deleterious effects produced by the foods themselves, by reason of decomposition, would be far greater than could possibly come from the use of the preservative in minimum quantities."

What strikes one is that Dr. Wiley requires a number of proofs in favor of the admissibility of preservatives, whereas his objections against their admissibility rest, as we have seen, not upon proofs, but entirely upon hypothetical possibilities. By such a method, pretty well everything could be prohibited, and particularly, among others, the use of common salt for pickling meat and fish.

#### BUILDING BEEF.

The beef feeding process is, roughly, in two periods: the growing and the filling periods. Feeders buy young cattle because they grow faster and take on condition easier than older stock on the same amount of feed. For the growing period foodstuffs rich in protein or muscle-producing elements are preferred.

Cottonseed meal is an ideal feed in this respect. The proper feed for the early, growing period should contain about two-thirds of cottonseed meal to one-third of corn. In the latter or finishing stage the ration, after being gradually changed to the inverse ratio, is finally reversed, being two-thirds of corn to one-third of cottonseed meal. The first period really takes three months, two of which are the growing or muscle feeding months. The third month is used to swing the ration gradually from the minimum to the maximum of corn feed. Then two months are taken to finish on the latter mixture of corn and meal. Long feed is given at all stages of the process. There is so much oil in the meal that unless succulent feeds are mixed with it the cattle feel the laxative and gradually get off their feed and lose weight.

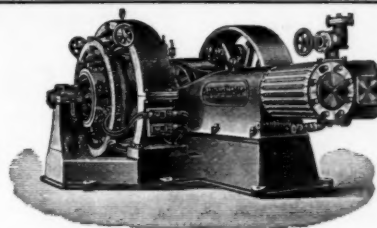
#### SWIFT DIRECTOR DEAD.

E. H. Barnes, member of the big meat firm of Sperry & Barnes, died on Tuesday night at his home, in New Haven, Conn. He was a director of Swift & Company, and of several electric light companies, banks and other corporations. He was ill only a few days with hemorrhage of the stomach. He was sixty-six years old and is survived by a widow, one daughter and one son.

#### DANISH PORK EXPORTS.

The number of hogs butchered in Denmark in 1903 was 1,400,000, and 164,250,000 pounds of pork were exported. This is an increase of 23,240,000 pounds over the exportation of the preceding year.

## STURTEVANT GENERATING SETS



### FOR LIGHTING AND POWER

All Types and Sizes between 1 1/2 and 250 k.w.  
WE BUILD BOTH ENGINE AND GENERATOR

### B. F. STURTEVANT COMPANY BOSTON, MASS.

New York  
Philad. 1910

General Office and Works, Hyde Park, Mass.

Chicago  
London

### CHOICE CATTLE PAY THE BEST.

A very yellow New York journal, which does not make more than an empty bluff at substantiating the truth of statements appearing in its columns, lately published what purported to be a letter from a Dakota cattle raiser calling attention to the wide margin between the price paid for cattle and the retail price of meat. He was made to assert that the big packers paid but 2 cents for cattle, while meat sold in the retail markets at 26 cents a pound.

A mere reference to current quotations is sufficient to disprove such ridiculously untrue statements. Choice beefs sold in the Chicago market last week, the packers referred to being the purchasers, at a spread of \$6.30

to \$6.80 per hundred, while one firm paid as high as \$7 for a lot of prime stuff for its special trade. The poorest quality of western range steers went at from \$3.25 to \$5, which is not much like 2 cent cattle. On the other hand, in the Chicago retail markets native rib roasts were quoted at 18 to 20 cents, while ribs from light cattle such as the Dakota man was kicking about went at 10 cents. Which was a good ways from the fictitious 26 cents alleged by the yellow journal.

The moral of cattle and meat prices at present for the cattle raiser is that it pays to raise the best beef and finish it properly before rushing it to market. The spread between prime and half-finished stuff is wider than ever, and the feeder who rounds out his stock properly before sending it to market is the man who makes the big profits.

#### AMERICAN ROYAL AWARDS.

The American Royal livestock show at Kansas City met with flattering success this year. Following are the official awards:

Herefords, Aged Bulls.—First to James A. Funkhouser, Plattsburg, Mo., on Onward 4th; second to O. Harris, Harris, Mo., on Fulfiller; third to Gudgell & Simpson, Independence, Mo., on Bright Donald.

Hereford Bells, Two Years Old and Under Three.—First to O. Harris, Harris, Mo., on Keep On 26th; second to W. H. Curtice, Eminence, Ky., on Prince Rupert 8th; third to Cargill & McMillan, LaCrosse, Wis., on Fair Lad E.

Hereford, Senior Yearling Bull.—First to James A. Funkhouser, Plattsburg, Mo., on Onward 18th; second to O. Harris, Harris, Mo., on Benjamin Wilton 10th; third to Steel Bros., Richland, Kan., on Princes 8th.

Hereford, Junior Yearling Bull.—First to Gudgell & Simpson, Independence, Mo., on Beau President; second to James A. Funkhouser, Plattsburg, Mo., on Onward 23d; third to S. L. Standish, Hume, Mo., on Beau Ideal.

Shorthorns, Aged Bulls.—First to Tebo Land and Cattle Company, Clinton, Mo., on Choice Goods; second to F. W. Harding, Waukesha, Wis., on imp. White Hall Sultan; third to J. W. Baker, Strong, Kan., on Master of the Grove.

Shorthorn Bull, Two Years Old and Under Three.—First to C. D. Bellows, Maryville,

Mo., on Invincible Hampton; second to Purdy Bros., Harris, Mo., on Orange Monarch; third to Henry Stunkel, Peck, Kan., on Victor Orange.

Shorthorns, Senior Yearling Bull.—First to F. W. Harding, Waukesha, Wis., on White Hall Marshall; second to J. G. Robbins & Sons, Horace, Ind., on My Choice; third to T. J. Wornall & Son, Liberty, Mo., on Nonpareil Perfection.

Shorthorn, Junior Yearling Bull.—First to C. D. Bellows, Maryville, Mo., on Hampton's Model; second to Tebo Land and Cattle Company, Clinton, Mo., on Victor Vale; third to F. W. Harding, Waukesha, Wis., on white Hall King.

Galloways, Aged Bulls.—First to C. E. Clark, St. Cloud, Minn., on imp. Worthy 3d; second to C. N. Moody, Atlanta, Mo., on MacKenzie of Kilquhanity; third to O. H. Swigart, Champaign, Ill., on Camp Follower of Stepford.

Galloway Bull, 2 Years Old and Under 3.—First to G. W. Lindsey, Red Cloud, Neb., on Pat Ryan, of Red Cloud; second to E. P. Wild, Cowgill, Mo., on Graham of Avondale; third to Brookside Farm Company, Fort Wayne, Ind., on Two-In-One.

Galloway Bull, 1 Year Old and Under 2.—First to Brookside Farm Company, Fort Wayne, Ind., on Standard Challenger; second to F. P. Wild, Cowgill, Mo., on Crofter of Wildwood; third to O. H. Swigart, Champaign, Ill., on Scottish Sampson.

## TRADE GLEANINGS

The Kentucky Packing & Provision Company, of Louisville, Ky., has increased its capital stock by \$50,000.

F. Krehl & Sons Leather Company at Girard, O., lost its plant by fire. Loss, \$300,000. Insurance, \$100,000. Cause unknown.

Wetzler Sausage Manufacturing Company, of Milwaukee, Wis., with \$5,000 capital has been incorporated. The promoters are Julius Wetzler, Max Wetzler and S. Fred. Wetzler.

The Holmes Packing Company, of Kansas City, Mo., will build a small plant with capacity for about 100 cattle per day. Machinery and equipment will be wanted.

The Stevenson Packing Company, of Sedalia, Mo., will put in a cold storage plant. A thirty ton refrigerating machine will be wanted.

Sess Table Supply Company, of Chicago, Ill., has been chartered with \$2,500, to deal in meats and vegetables. The incorporators are Z. Hofheiner, Tessa McMahon and Harry C. Levinson.

Charles A. Davis, wholesale beef dealer on Fleet street, Haverhill, Mass., is building a sausage manufacturing plant.

Armour & Co. has purchased wharf property at Newport, R. I., and will build a large cold store there with railroad connections also.

C. A. Andresen (Inc.), of New York City, has been incorporated with \$500 capital. J. H. Hayward, Judson Hayward, of New York, and Effie Andresen, of Larchmont, are the directors. The company will deal in skins, hides and leather.

Shockey & Rinehart's slaughter house and barns at Edgemont, Md., were burned recently. Loss, \$5,000. Partially insured.

The office of the Penn Tanning Company at Warren, Pa., was burned recently. Loss includes also the company's warehouse, ice house and several farm dwellings owned by it. About \$15,000 damages was done. Cause and insurance not known.

The Kroger Grocery & Baking Company, of Cincinnati, O., has bought the wholesale meat business of Shappell, Nagel & Co., including also its 11 retail stores in that city.

The Grayson-Owen Co., 456 Eighth street, Oakland, Cal., will erect a packinghouse, with capacity of 200 cattle, 1,000 hogs and 1,000 sheep daily. All by-products will be utilized.

West Indian Fertilizer and Manufacturing Company, of New York City, has been incorporated with \$35,000 capital. The directors are Henry E. Knight, Sr., of Arverne; Geo. H. Bruce, of New York, and Henry E. Knight, Jr., of Arecibo, Porto Rico.

Walter S. Keene, leather merchant, of Stoneham, Mass., has filed a petition in bankruptcy. The liabilities are \$252,782.52, and the assets \$11,615.

Industrial Construction and Development Company, of Omaha, Neb., has been formed. The capital is \$100,000. It will build canning factories, creameries, etc. The incorporators are W. F. Porter, J. L. Burke and J. A. Boyce.

Canoga Salt Lands Company, of Syracuse, N. Y., has been organized with \$25,000 capital by Carl Yawger and J. D. Enright, of Syracuse, and F. C. Nicholas, of New York City.

Boston Produce & Provision Company, of Boston, Mass., with \$5,000 capital, has been chartered. The promoters are Arthur Shay, Albert E. Knowlton and H. P. Knowlton.

The two-story frame sausage factory at 692 3d avenue, Brooklyn, N. Y., was damaged to the extent of \$2,000 by fire on October 26. Cause and insurance not known.

Ferges Meat Company, of Denver, Colo., has been formed with \$5,000 capital, by G. W. Ferges, W. H. Garber and J. O. Rosebrough, of Trinidad.

## STEEL TANKS OF EVERY DESCRIPTION AND ANY CAPACITY



STEEL STORAGE TANKS, CAR TANKS, GRAIN TANKS, TANK CARS, CYLINDER TANKS, PRESSURE TANKS, STEEP TANKS, LARD, SOAP AND REFINING KETTLES, RENDERING TANKS, STILLs, BOXES, PANS, SHELLS, STACKS, BLOW CASES, RIVETED PIPE, GENERAL PLATE WORK.

## WM. GRAVER TANK WORKS

CHICAGO  
77 Jackson Boulevard  
Rooms 1409-10-11

## FOREIGN MEAT TARIFFS

Compiled by Frank H. Hitchcock, Chief, Division of Foreign Markets, U. S. Department of Agriculture.

## RUSSIA.

TARIFF OF JUNE 11 (23), 1891, AMENDED TO NOVEMBER 12 (25), 1902.

Articles imported.	Foreign denominations. Unit of quantity.	Duty. Rubles.	United States equivalents. Unit of quantity.	Duty. Dollars.
Meat: <sup>1</sup>				
Salted, smoked or dried <sup>2</sup> .....	Pood	1.00	Pound	0.014
Sausage .....	"	1.00	"	0.014
Other .....	"	.12	"	0.002
Meat products:				
Fats—				
With the olein extracted.....	"	1.12½	"	0.016
Other <sup>3</sup> .....	Pood (gross)	.50	Pound (gross)	0.007
Oils <sup>4</sup> .....	"	2.20	"	0.031
Olein and compact grease.....	"	1.20	"	0.017
Meat extracts <sup>5</sup> .....	Pood	6.00	Pound	0.08
Intestines, prepared.....	Pood (gross)	1.70	Pound (gross)	0.024
Stearine .....	Pood	.12	Pound	0.002
Other .....				

A revision of the Russian tariff is now being made that may change the rates here given.

<sup>1</sup>The importation of pork is prohibited.

<sup>2</sup>Dried meat is subject to a conventional duty of 0.80 ruble per pood (\$0.0114 per pound).

<sup>3</sup>The duty on oils and grease, n. e. s., is increased 20 per cent. (law of July 21, 1900).

<sup>4</sup>Meat extracts are subject to a conventional duty of 4.25 rubles per pood (\$0.061 per pound) gross weight.

NOTE.—Articles not specified are dutiable as the articles to which they are officially assimilated.

Articles from countries discriminating against Russian articles are subject to special surtaxes.

## HEAVIEST FOR SEASON IN YEARS.

Although there was a falling off of 4,541,335 pounds in receipts of provisions at Chicago last week, the aggregate tonnage was the largest for the season in over four years. They increased 1,992,063 pounds over last year, and were about double those of 1902. A feature was the loss of 2,431,000 pounds in dressed beef, but receipts were largely in excess of any time in the past four years. In boxed meats the tonnage was satisfactory to the railroads, but of lard was below last year's. Shipments of all provisions for the week were 805 carloads, compared with 925 carloads the previous week, and 825 carloads for the same time last year.

Deliveries at Chicago in pounds for the past week, with comparisons, were as follows:

	1904.	1903.
Cured meats.....	3,694,308	3,349,714
Dressed beef.....	5,369,208	3,718,540
Lard .....	585,000	658,199
Total pounds.....	9,648,516	7,726,453
Week ending:		
October 15.....	14,189,871	7,323,261
October 8.....	10,010,153	6,799,280

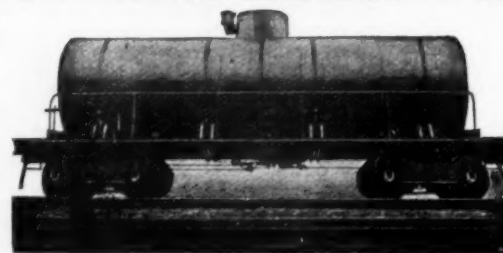
October 1.....	9,273,308	7,439,099
September 24.....	11,272,632	7,480,408
September 17.....	6,737,178	6,825,417
September 10.....	6,894,738	6,422,098

## ARMOUR PACKING COMPANY REPORT.

The annual financial report of the Armour Packing Company for 1903, which has not hitherto been made public, was last week filed with the Massachusetts Commissioner of Corporations. The principal figures are as follows, being a statement of condition on Jan. 1, 1904:

Assets.	
Real estate .....	\$1,271,538
Machinery .....	790,512
Merchandise .....	2,204,833
Man. stock in proc.....	1,409,472
Cash and debts receivable.....	2,542,112
Totals. ....	\$8,218,467
Liabilities.	
Capital stock.....	\$7,500,000
Accounts payable .....	282,235
Floating debt .....	436,234
Totals. ....	\$8,218,469

## Oil Tanks on Steel or Wooden Cars



Strictly According to Penna. R. R. Requirements.

ANY CAPACITY

ANY PURPOSE

Write Us

Warren City Tank & Boiler Works,

WARREN, O.



## THE HOG INDUSTRY.

Condensed from Bulletin No. 47, Bureau of Animal Industry, U. S. Dept. of Agriculture,  
By George M. Rommell, B.S.A., Expert in Animal Husbandry.

(Continued.)

### Influence of Feed on the Carcass.

One of the earliest subjects for investigation in pork production was the influence of feed on the carcass. Following this line of study experiment station workers have proved pretty accurately that, where a pig is fed a ration that is poor in those feed constituents whose function is to build up muscular fiber and is rich in carbohydrates, the carcass will probably show a development of fat at the expense of the lean meat (muscular fiber), and that, where a large proportion of protein is fed and a relatively small amount of carbohydrates, there is a correspondingly smaller development of fat and a larger development of muscular tissue and bone. Out of this came the ideas that instructed farmers to "feed for lean," or, rather, to strike a mean between rations and feed one that would supply fat, energy and muscle-producing materials in the requisite proportions. The slaughter test early accompanied this branch of investigation, and from a mere estimation of the relative amounts of fat and lean has come to include the weighings of the internal organs and to involve chemical analyses.

In the test of the Wisconsin pigs that were fed a ration of ground pease, middlings and milk in comparison with those fed on corn meal and milk it is found that the vital organs of the pigs on ground pease and middlings averaged heavier in proportion to their live weight than those on corn meal. These facts are best illustrated in the following table showing the average actual and relative weights of blood, vital organs, and fat of pigs fed on wide and narrower rations:

	Wide ration.		Narrow ration.	
	Lbs.	P. C.	Lbs.	P. C.
Live weight .....	249.00	100.00	213.0	100.00
Dressed weight .....	197.50	79.60	169.0	78.88
Blood .....	6.40	2.57	7.17	3.37
Liver .....	3.60	1.20	4.5	2.11
Kidneys .....	.95	.14	.375	.18
Intestines and stomach .....	17.30	6.95	19.9	9.34
Intestinal fat .....	4.35	1.75	3.4	1.60
Kidney fat .....	10.18	4.09	7.56	3.55

### Results of the Test.

We see that the pigs fed on pea meal, middlings and skimmed milk developed very much more in the vital organs in proportion to their live body weight than those fed on corn meal and skimmed milk. The difference was most marked in the livers, where the relative weight for the narrow-ration pigs was almost twice as great as for the wide-ration pigs. The same proportion does not hold when the relative lengths of intestines to body lengths are compared. There is very little difference between the pigs of the two lots in this respect. The ratio of body length to that of the small intestine in the wide-ration pigs was 1 to 18.42; to that of the large intestine, 1 to 4.69. The ratio of body length to the length of small intestine of the narrow-ration pigs was 1 to 18.68; to that of the large intestine, 1 to 5.10.

There was another slaughter test of the pigs fed pea meal and shorts in comparison with corn and rye meals. For the sake of uniformity the following table has been arranged from the Wisconsin figures to show the average actual and relative amounts of

blood, vital organs, and internal fat of pigs fed pea meal and shorts, in comparison with corn and rye meals:

	Wide ration.		Narrow ration.	
	Lbs.	P. C.	Lbs.	P. C.
Live weight .....	214.2	100	191	100
Dressed weight .....	171.8	80.1	145.6	76.2
Blood .....	5.32	2.48	5.4	2.83
Liver .....	2.98	1.39	3.66	1.92
Heart .....	.52	.24	.4625	.24
Stomach .....	4.36	2.04	4.62	2.42
Intestines .....	16.76	7.82	16.67	8.15
Kidneys .....	.4625	.22	.61625	.32
Spleen .....	.2375	.11	.25	.15
Intestinal fat .....	2.68	1.25	2.82	1.48
Kidney fat .....	7.84	3.66	7.41	3.88

In this experiment the differences in the relative weights of the vital organs is evident, but is by no means as marked as it was in the experiment which compared corn meal and the mixture of pea meal and middlings. In fact, while the differences are uniformly in favor of the pigs fed a narrow ration, they are hardly large enough to be of moment in such a test. There was no difference in the relative weights of the hearts of the two lots. The relative length of the body to length of intestines is still more contradictory in this test, being 1 to 19.68 and 1 to 5.43, respectively, for the small and large intestines of the wide-ration pigs; and 1 to 18.06 and 1 to 5.30, respectively, for the small and large intestines of the pigs fed the ration of pea meal and shorts.

If it is true that a narrow ration has an influence on the development in weight and length of the vital organs, the fact that the rations were somewhat wider in this experiment than in the first one may have caused this result, although it is difficult to see what effect the widening could have had with one lot more than with another, because the increase in the ration was the same for both lots. A more reasonable explanation would be that the greater disparity in the variety of feed in the first experiment was the cause for the more pronounced development in the weight of the vital organs and blood. This experiment was the one that showed the advantage in feeding value of the narrower ration, which fact merely serves to complicate matters. A peculiar fact in this experiment is the greater accumulation of internal fat by the pigs on the narrow ration.

### Another Slaughter Test.

Another slaughter test of the pigs fed pea meal in comparison with corn meal, showed the following average actual and relative amounts of blood, vital organs and internal fat:

	Wide ration.		Narrow ration.	
	Lbs.	P. C.	Lbs.	P. C.
Live weight .....	164.8	100.0	191.2	100.0
Dressed weight .....	131.6	78.6	146.9	76.9
Blood .....	4.32	2.65	5.66	2.97
Liver .....	2.16	1.29	2.84	1.49
Heart .....	.38	.28	.42	.22
Capacity of stomach .....	8.72	5.22	9.04	4.74
Intestines .....	11.32	6.78	14.88	7.80
Kidneys .....	.475	.28	.60	.31
Spleen .....	.20	.12	.22	.12
Intestinal fat .....	2.96	1.77	3.8	1.99
Kidney fat .....	6.70	4.01	8.281	4.34

(The average capacity of the stomachs of the pigs in this experiment was determined "by emptying them of their natural contents and estimating the capacity of each by the number of pounds of water they would contain.")

These figures do not show quite the same uniformity in weights of vital organs as do the preceding ones. In the relative weight of

hearts and capacity of stomachs, there is a slight difference in favor of the pigs on the wide ration, although the actual weights of these organs are greater in the case of the narrow-ration pigs. The ratios of body length to length of intestines, however, favored the narrow-ration lot, being 1 to 16.95 and 1 to 4.95, respectively, for the small intestine and large intestine of the pigs on pea meal, and 1 to 15.43 and 1 to 4.59, respectively, for the small intestine and large intestine of the pigs on corn meal. A large proportion of these pigs were razorbacks or razorback crosses. In this experiment there was also a greater accumulation of internal fat by the narrow-ration pigs than by those on the wide ration.

### The Iowa Experiments.

The pigs fed in a comparative test on wide and narrow rations at the Iowa station were slaughtered at the close of the experiments and data compiled in the same manner as with those in the breed test. The following table shows the report of the packers on the slaughter test. It has been arranged so as to show the averages for both tests:

	Average per pig:	Wide ration.	Narrow ration.
		Pounds.	Pounds.
Dressed weight .....	78.25%	75.77%	
Melts (spleens) .....	.44	.33	
Heads:			
Gross .....	11.06	9.47	
Net .....	9.90	7.81	
Tongues .....	.86	.83	
Cheek meat .....	.92	.89	
Cheek meat fat .....	.31	.14	
Leaf lard .....	6.56	6.44	
Kidneys .....	.47	.42	
Gullets .....	.91	.83	
Gullet fat .....	.12	.11	
Ham facings .....	.83	.64	
Plucks .....	5.44	5.38	
Livers .....	2.89	3.00	
Hearts .....	.67	.64	
Lungs .....	1.22	1.17	
Bladders .....	.50	.50	
Bladder fat .....	.50	.50	
Total weight guts .....	20.67	23.78	
Gut fat .....	4.89	3.22	
Caul and ruffle .....	3.28	2.92	
Bung guts:			
Gross .....	1.00	1.42	
Net .....	.75	1.00	
B. G. fat .....	5.00	5.00	
Pig bags .....	.36	.25	
Small guts:			
Gross .....	4.11	4.42	
Net .....	2.44	2.78	
Stomachs:			
Gross .....	2.33	2.19	
Net .....	1.39	1.11	

(To be continued.)

## THE PROFITS of the PACKINGHOUSE are in the BY-PRODUCTS

and their economical handling

## DO YOU KNOW HOW TO GET THEM OUT?

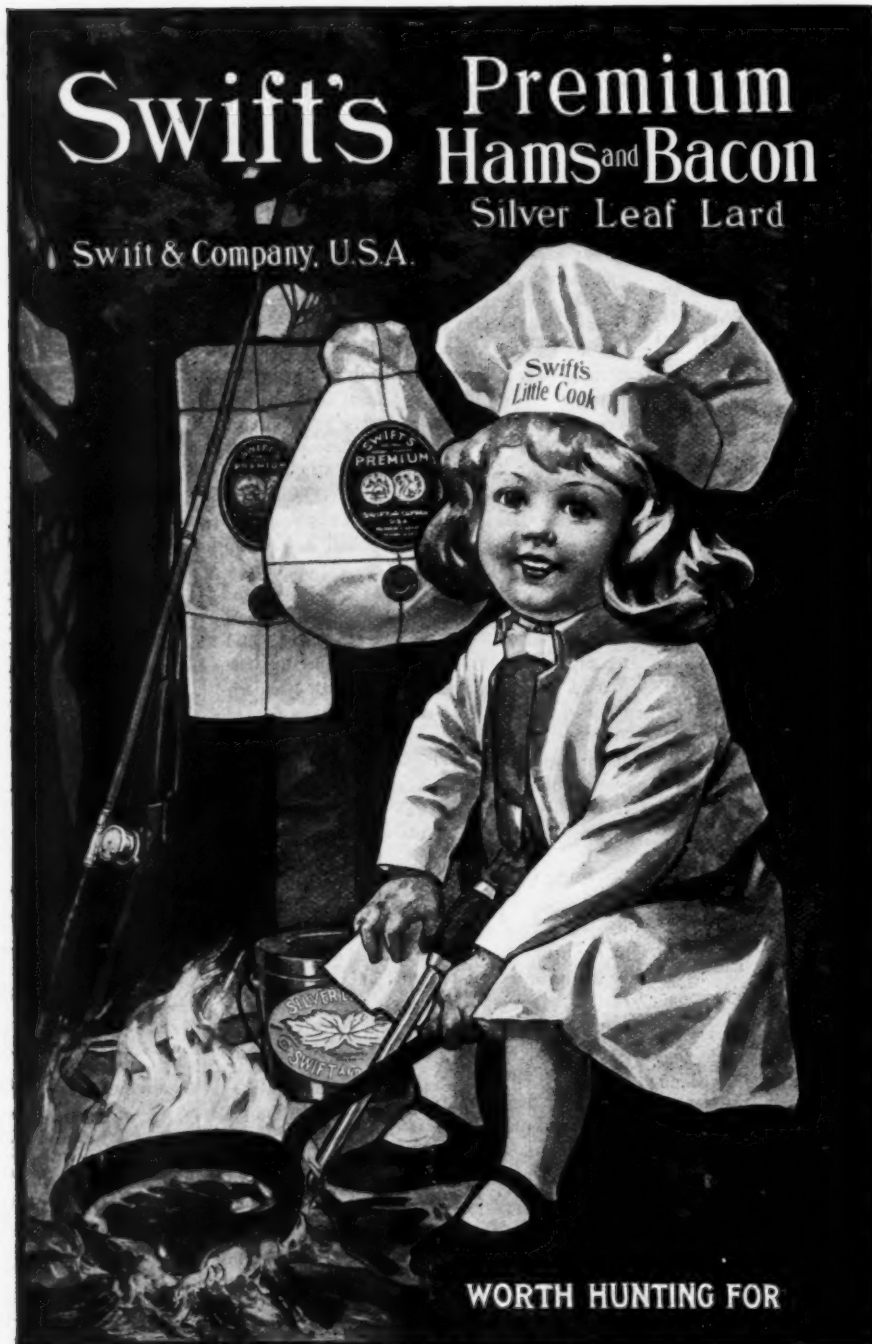
You can get valuable  
pointers by consulting  
the experts of the

## STILLWELL-PROVISIONER LABORATORY

36 Gold St.  
NEW YORK

Branch: Floor A  
Produce Exchange

Swift's Premium  
Hams and Bacon  
Silver Leaf Lard  
Swift & Company, U.S.A.



WORTH HUNTING FOR

Fac-simile of advertisement appearing in the October magazine.



# THE National Provisioner NEW YORK and CHICAGO . . . .

Published by  
**THE FOOD TRADE PUBLISHING CO.**

(Incorporated Under the Laws of the State of New York.)

DR. J. H. SENNER....President and Editor

## GENERAL OFFICES

Floor A, Produce Exchange, New York, N. Y.  
Cable Address: "Sampan, New York."  
Telephone, No. 5200 Broad.

GEORGE L. MCCARTHY, Business Manager.

## WESTERN OFFICES

Chicago, Ill., 17 Exchange Ave., Union Stock Yards.  
Telephone: Yards 972.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as all subscriptions are entered by us for that period, and we cannot recognize any notice to discontinue except by letter.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Money due THE NATIONAL PROVISIONER should be paid direct to the General Office.

## TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID:

United States and Canada, excepting New	
Foundland .....	\$3.00
All Foreign Countries in the Postal Union,	
per year (21s.) (21m.) (26fr.).....	5.00
Single or Extra Copies, each.....	.10

## "IMMUNE" PURE FOODS

Food interests all over the country are alive to the grave charges of blackmail leveled against the Food Commissioners of certain States in their administration of the pure food laws of those commonwealths. The average Food and Dairy Commissioner—of course, there are exceptions—is merely a political hack cashing in a political promise or helping a benefactor or himself to build up a political machine for future use.

The food trade alleges graft pure and simple. It is notorious that many large concerns have been held up in one way or another for sums of money, or concessions or support, which amounts to the same thing, before their goods were made immune within the borders of those States. This fact accounts for much of the ceaseless and, to a fair-minded man, senseless pursuit of foods which are otherwise unobjectionable in any sense. In fact, most of the existing State pure food laws are mere statutory propaganda laid to catch or to enforce graft. Otherwise, it would be hard to explain why certain foods and ingredients are hounded

and others, more offensive, are neglected. Official ignorance would be a criminal admission. The public health cannot be the desideratum, or a more equitable pursuit would be maintained.

This system of official hold-up is becoming more prevalent, and is being better perfected, instead of being broken up. Statutes are merely means to an end. As the years roll by there are new crops of ends for the recurring means. Pure food regulation is proper, but political or personal graft under guise of pure food regulation is deplorable. It is time for a little fair play in the administration of "pure food" laws.

## THE CONSUMER BENEFITS

The refrigerator car fight now before the Interstate Commerce Commission at the instigation of interested opponents is virtually a question of whether the public shall have the benefit of the present lower private car rate, or the freight puller get the benefit of the higher rate, which would make products dearer in the market.

Certain shippers, called "independent shippers," have testified that the railroads had to give them \$10,000,000 worth of freight rebates per year to enable them to compete in the market with the packers. That means, on its face, that the packers sold stuff \$10,000,000 cheaper in the channels of commerce than the so-called "independents" could. The consumer had the benefit of this. The railroads seemed to be able to give this rebate and to still declare dividends. The logic of the situation would be—if the whole private car service passed into the hands of the transportation companies—that not only would the rate on the acquired lines be raised to the rate from which the \$10,000,000 worth of rebates was said to have been made, but that the so-called "independents" would still have to pay their present rate, plus the amount of the present alleged rebates. Both would be lucky if the rate remains as low as that "normal" level. The consumer would find himself saddled with the extra burden of these freights, and our productive industries would be burdened to that extent.

The freight complaint against the packer is that he is working on too low a margin. The packer's outside competitor's plaint also is that he is on too narrow a margin for the small man. The public reaps the benefit. The eater has been fed at the lowest margin of profit to the manufacturer. It is a trade anomaly that this same packer should be kicked from above for lowering haulage rates and from below for too close competition, while at the same time the consumer, who gets the benefit, belts him in the ribs, at the behest of the other two, for being a robber. If the Interstate Commerce Commission

keeps the general public in mind and is interested in the movement of products on the safest and lowest basis, it will search the premises of its complainants and insist upon freight conditions which will be as equitable to the people as they are to the corporations. The transportation lines are entitled to a fair rate, but they are not entitled to the whole monopoly of the freight business, even to gobbling up private property.

## FEWER LIVESTOCK

There is a general impression all over the country that livestock is decreasing. The percentage of consumption would not indicate that. It must not be forgotten, however, that our average kill is above the average crop of calves, pigs and lambs. Last year we slaughtered 500,000 more cattle than the year before. That was a dangerous step. Still, there seems to be a lot of cattle in the woods. Prime beefs are scarce, and will continue to be so. Sheep are plentiful, and hogs seem to be in ample numbers. A bad winter would make a great difference. The National Provisioner does not think that the flocks and herds have decreased.

Population has increased. That makes an important comparative difference. The consumptive demand has been lighter, due to strikes and "yellow" journalism. Had it not been for these causes the heavier demand upon our meat supply would have interfered with percentages. The consumptive tide was turned to eggs and poultry. The consequence may be a gradual swing back to a stronger meat demand. At this time there appears to be plenty of edible livestock in the country. They are not in the best of marketable shape, because of the high price of feedstuffs. There may be fewer cattle and a few less of hogs and sheep. The net decrease is not an alarming matter at this time. Two years ago the livestock supply did not look so promising.

## THE HIDE SYMPTOM

As the American tanneries are laying in an unusually large amount of bark and other tanning materials, the indications are that all leather conditions point to large hide trade this winter. The exports of American leather and leather goods are gradually but persistently increasing, while our imports of the same are slowly diminishing. In 1902 we imported \$30,000,000 of the above lines, \$32,000,000 worth last year and \$34,000,000 worth for the final year ending June 30, 1904. Another indication of improvement in this line is the price and the tone of the American hide and skin market. This is braced by the further fact that foreign tanneries are in this market for skins. Other lines show symptoms of improved and improving trade.

# TECHNICAL AND SCIENTIFIC

## SAUSAGE SEASONINGS.

It is often very desirable and convenient to have seasonings for the different kinds of sausages already prepared and mixed. To save time and many weighings of small quantities of ingredients, the following mixtures may be prepared and the requisite weight of them added, to obtain the necessary flavor:

For summer sausage use 34 parts salt, 11 parts pepper, 3 parts whole coriander seed. Use 48 oz. per 100 pounds of meat.

For liver sausage use 32 parts fine salt, 8 parts white pepper, 4 parts ground cloves, 1 part marjoram. Use 45 oz. of this mixture per 100 pounds of meat.

For wienerwurst use 33 parts salt, 9 parts ground white pepper. Use 42 oz. of this mixture for 100 pounds meat.

For bloodwurst (blood sausage) use 30 parts salt, 6 parts black pepper, 1 part coriander seed, 4 parts marjoram, 2 parts allspice. Use 43 oz. of this mixture per 100 pounds of stock.

For head cheese take 32 parts fine salt, 8 parts white pepper, 3 parts ground cloves, 1 part cayenne pepper. Use 44 oz. to each 100 pounds of meat.

For tongue sausage use 33 parts salt, 7 parts pepper, 3 parts ground cloves and allspice, 1½ parts ground ginger, 3 parts ground marjoram. Use 47½ oz. per 100 pounds of meat.

For bologna sausage you should take 10 parts black pepper, 6 parts ground cloves, 2 parts coriander seed, 30 parts fine salt, 2 parts saltpetre. Then use 50 oz. of this per 100 pounds of stock.

When salt meats are used in the stock, due allowance should be made for the salt.

For Frankfort sausage take 25 parts salt, 12 parts ground white pepper. Use 37 oz. of this per 100 pounds of meat.

For salami sausage take 44 parts salt, 11 parts ground white pepper, 3 parts saltpetre and garlic flavor. Use 58 oz. per 100 pounds of meat.

For pork sausage use 6 parts white pepper, 1½ parts cayenne pepper, 1½ parts ground nutmeg and mace, and 22 parts fine salt. To this may be added a small quantity of sage if so desired. Use 32 oz. to each 100 pounds of stock.

For ham, chicken and tongue sausage take 32 parts fine salt, 8 parts white pepper, 1 part mace, 2 parts cloves and allspice. Use 43 oz. per 100 pounds of meat.

These seasonings will not suit all tastes or trade. Each maker can vary the proportions of the mixtures to suit any special trade or some localities.

In boiling all sausages, the fat or grease floating on the surface of the water should always be removed before taking the sausages from the cooking vessel. Otherwise this fat will adhere to the sausage casings, and is liable to be lost.

## THE PRESERVATION OF EGGS.

A method for the preservation of eggs which is credited to the Turks, and which is claimed to possess exceptional merit, is the

following: Fresh eggs of as recent a date as it is possible to obtain them are carefully cleansed with a piece of muslin moist with water; then dried with the same material, but dry. A few drops of pure boiled linseed oil are next run into the dry palm of the hand, and the eggs rotated therein in such a manner that a uniform covering with the oil is produced. A board of suitable size, free from dust, is provided, and the eggs placed there on with the least possible friction.

After two or three days the eggs so treated will be found covered by a most delicate film of dried linseed oil which performs the function of an air-tight covering with the resulting sequence of excluding all air from penetrating the eggshell. The eggs are then ready to be packed in the usual manner. After a little practice one person is easily capable of so treating 600 eggs per hour.

Care should be taken in judging the proper amount of oil to be employed, since too much oil produces a slow drying, and is also liable to stick to the board, while drying, with a subsequent tearing of the film in removing the eggs from the board. This causes the shell to become exposed to the air, rendering the entire process useless. Too small an amount of the oil is prone to not sufficiently cover up the pores of the shell with the same resulting failure of the process as in the case otherwise, when too much oil is applied.

Eggs so treated, it is claimed, have preserved their entire freshness for over thirteen months, while after a lapse of fifteen months but a slight mingling of the white and yolk occurred, yet fitting the eggs satisfactorily for baking purposes. Neither was any deterioration in regard to taste or flavor observed, say the experiments.

## BLEACHING BONE FAT.

Bone fat, which is principally obtained from horse bones, is very dark colored in the crude state, and of an extremely disagreeable smell. To remedy these defects it may be bleached by the aid of air or chemicals, the former method, however, only giving good results, when the fat has been recovered by means of steam.

The process consists in cutting up the fat into small fragments and exposing it to the air for several days, the mass being turned over at intervals with a shovel. When sufficiently bleached in this manner, the fat is boiled with half its own weight of water, which done, about 3 to 4 per cent. of salt is added, and the whole is boiled over again. This treatment, which takes two or three weeks, sweetens the fat, makes it of the consistency of butter, and reduces the color to a pale yellow. Light seems to play no part

in the operation. The change being effected solely by the oxygen of the air.

The chemical treatment has the advantage of being more rapid, sufficient decoloration being produced in a few hours. The fat, which should be free from gelatine, phosphate of lime and water, is placed in an iron pan along with an equal weight of brine of 14 to 15 deg. B. strength, with which it is boiled for three hours and left to rest over night. Next day the fat is drawn off into a wooden vessel, where it is treated by degrees with a mixture of 2 parts of potassium bichromate dissolved in six parts of boiling water, and 8 parts of hydrochloric acid (density 22 deg. B.), this quantity being sufficient for 400 parts of fat. Decoloration proceeds gradually, and when complete the fat is washed with hot water.

## GLUES FOR MENDING DRIVING BELTS.

The following recipes give very elastic and strong cements for this purpose. The surfaces to be joined must be well cleaned, and held together by being damped between iron plates until the glue has set. (1) Mix 25 lbs. of gold size, 6 oz. of fish glue and 6 oz. of gum arabic dissolved in hot water. Then add ½ lb. Venice turpentine, 1 lb. spirits of wine and ½ lb. oil of turpentine. (2) Melt 50 lbs. of skin glue with 7½ gallons of water. Then add 5 lbs. of turpentine and 4 oz. carbolic acid. This glue is used dissolved in hot vinegar. (3) Soften 10 lbs. of gelatine in water for twenty-four hours. Then heat to solution over the water bath, and add 1 lb. of pure glycerine, 2 lbs. of turpentine and 1 lb. of boiled linseed oil. (4) Heat together over the water bath 5 lbs. of fish glue, 5 lbs. of whey, 5 lbs. acetic acid and 15 lbs. crushed garlic. (5) Melt a good glue and add to it 1 per cent. of its weight of carbolic acid and the same quantity of strong vinegar. (6) Fuse together over the water bath, 30 lbs. gutta percha, 5 lbs. colophony, 9 lbs. asphalt, and 30 lbs. petroleum. When cold add 9 lbs. of tetra-chloride of carbon.—Oil and Colourman's Journal.

## VINASSES FOR FERTILIZERS.

The treatment of vinasses of molasses distilleries to obtain a fertilizer rich in nitrogen and potash, is applied in the following manner: After the vinasses has been concentrated to 30 to 35 B., it is distilled with quicklime and the ammonia trimethylamine, and a little methylamine, which volatilize, are collected in hydrochloric acid. By evaporating the solution obtained, the mass is converted into a residue of ammonium chloride and methylammonium chloride, which is collected and afterwards liquefied. The residue from the distillation with lime is treated

**WE MAKE A SPECIALTY OF SAVING BY-PRODUCTS**

**Swenson's Patent Multiple Effects**

Rotary Dryers and Other Special Machinery for Tank Water, Glue, Beef Extract, Brine, Etc.

**AMERICAN FOUNDRY & MACHINERY CO.**

944 MONADNOCK BLOCK, CHICAGO.



with sulphuric acid until almost neutral, the precipitate filtered or "spun off" and the liquid concentrated to dryness. Glycerin will have been in great part destroyed by the lime. To the mineral matter which remains the ammonium chloride should be added. The composition of the fertilizer is then: Nitrogen, 4.3; calcium sulphate, 37; potassium sulphate, 28; sodium sulphate, potassium chloride, 12; water, 4; undetermined, 10 per cent.

#### ANILINE COLORS.

Aniline colors are produced from aniline oil and aniline salt. The aniline industry is a product of the nineteenth century, and many great names are connected with its development. The discoveries of Runge, Hofman, Verguin, Bayer and Fisher have enabled this industry to become what it is to-day. In the manufacture of aniline, Germany holds a commanding position. Raw materials, such as coal tar and aniline oil, are imported from England. Under the guidance of Germany's excellent chemists, these are changed into manufactured products, and their former value is increased fifty-fold. Nearly every country in the world is dependent upon Germany for aniline colors.

#### SLOW PROGRESS OF STEAM TURBINE.

While the steam turbine is making such great headway, and its success seems assured, yet other ideas have been taken up to almost as great an extent, yet were eventually cast aside. One of these was the use of the storage battery for traction purposes. At one time many thought that system would certainly play a leading part in

electric traction, but the last storage battery car has disappeared from the streets of New York, and probably every other place where it has been tried.

#### NEW PATENTS.

771,994. Drying Apparatus. Frederick Meyer, Chicago, Ill. A drier comprising a rotary drum having two annular rows of shelves secured within same, one of said rows being disposed nearer to the center of the drum than the other, the inner row having two alternating sets of shelves, the shelves in one of said sets being disposed radially of the drum, and the shelves of the other set being disposed tangentially, the shelves in the outer row being spaced from the shelves in the inner row to permit the contents of the drum to be dropped from the outer shelves to the inner shelves and to be returned to the outer shelves through the revolution of the drum.

772,129. Process of Making Hydroxy Stearic Acid. William M. Burton, Chicago, Ill., assignor to Standard Oil Company, Chicago, Ill., a corporation of Indiana. The process of manufacturing hydroxy stearic acid from oleic acid, which consists in diluting the oleic acid with a suitable diluent, converting the mixture to a saturated oleic acid by adding thereto a suitable polymerizing agent, and introducing steam into the resultant solution, thereby converting the oleic acid into hydroxy stearic acid.

771,971. Filtering-Stone. John A. Davidson, Chicago, Ill. A filtering-stone formed from a single block of porous material of uniform density throughout its entire extent, said block being of cylindrical shape and

## LOCKERS



EXPANDED METAL OR SHEET STEEL

Write for Catalogue

**MERRITT & CO.**

9100 Ridge Ave., PHILA.

provided on its interior with a longitudinally extending water chamber cut in the stone and having the walls of the chamber formed by the substance of the stone, and provided on its exterior with a series of circumferentially extending low ridges and shallow depressions adapted for the contact of a rotary scraper when in use, the ridges and depressions being formed of the porous substance composing the body of the stone.

## Fifth Annual International Live Stock Exposition

Union Stockyard, Chicago, Illinois

NOV. 26 TO DEC. 3, 1904

### 50 CHOICE GALLOWAYS 50

WILL SELL

TUESDAY, NOV. 29

FOR CATALOGUE ADDRESS

CHAS. GRAY, Secretary

17 Exchange Avenue, CHICAGO, ILL.

Sale Begins at 1.00 P. M.

### 90 HIGH CLASS ABERDEEN ANGUS 90

WILL SELL

THURSDAY, DEC. 1

FOR CATALOGUE ADDRESS

W. C. McGAVOCK, Secretary

SPRINGFIELD, ILL.

Sale Begins at 9.30 A. M.

### 50 SELECT SHORTHORNS 50

WILL SELL

WEDNESDAY, NOV. 30

FOR CATALOGUE ADDRESS

B. O. COWAN, Ass't Sec'y

17 EXCHANGE AVENUE, CHICAGO, ILL.

Sale Begins at 1.00 P. M.

### 50 HEREFORDS FROM BEST HERDS 50

WILL SELL

FRIDAY, DEC. 2

UNDER HEREFORD COMMITTEE OF

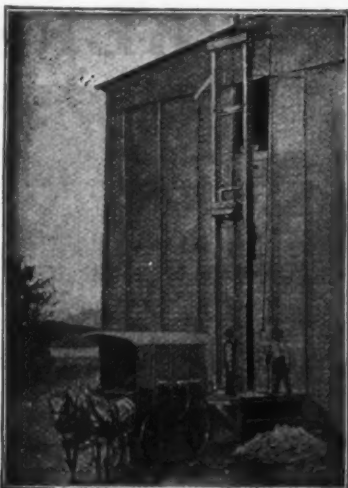
Thos. Clark, Beecher, Ill.; W. S. Van Natta, Fowler, Ind.;

C. H. Hoxie, Exchange Bldg., Union Stockyards, Chicago, Ill.

Sale Begins at 1.00 P. M.

### THERE WILL BE AN AUCTION SALE OF SHROPSHIRE SHEEP DURING THE EXPOSITION

As an educational Exposition and for Sales of High Class Live Stock, no place or show affords the opportunity to spend such a rare week as the International



## ICE ELEVATING —AND— LOWERING MACHINE

Operated by Horse Power.

Suitable for filling large ice-boxes and for use at Packing Houses.

Readily moved from one door to another.

Write for Catalogue and Price-List, illustrating and describing all modern methods of handling ice.

**GIFFORD BROS.**  
**HUDSON, N. Y.**

ESTABLISHED 1814

## ICE AND REFRIGERATION

### NEW INCORPORATIONS.

Allinson Cream Company, of Oklahoma City, Okla., with \$20,000, has been chartered by A. H. Allinson, J. C. Howe, et al.

Ideal Creamery Company, of Salt Lake City, Utah, has been formed. The capital is \$5,000. Local farmers are interested.

Boiling Springs Ice and Water Company has been incorporated at Harrisburg, Pa.

Ballinger & Rieley Machine Company, of Cleveland, O., has been chartered with \$25,000 capital, to make refrigerating machines. The incorporators are Henry Ballinger, Frank E. Rieley, Charles Shaer, Charles H. Newell and Earnest Zuelling.

Wayne City Creamery Association, of Wayne City, Ill., with \$4,800 capital, has been incorporated. The promoters are Wm. De Witt and John D. Fuhrer.

Lawrence Manufacturing Company, of Toledo, O., has been incorporated with \$35,000 capital, by E. G. Lawrence, H. M. Case and others, to manufacture dairy supplies.

### FIRES AND ACCIDENTS.

Considerable damage was done to the plant of the Atlanta Coal & Ice Company, at Atlanta, Ga., by fire last week. The cold storage rooms and contents were badly damaged; cause and loss not given.

Fire destroyed the Center County Creamery at Lewistown, Pa., last week. David R. Wilson was the owner.

### ICE NOTES.

Benjamin Walker has taken out a building permit for a three-story cold store, at 3951 Germantown avenue, Philadelphia, Pa.

San Antonio, Tex., capitalists have been looking for an ice plant site in Beeville, Tex., and may build soon.

The Johnstown Sanitary Dairy Company, of Johnstown, Pa., will put in an ice plant at once.

Consolidated Ice & Cold Storage Company, of Pine Bluff, Ark., will enlarge its Lake Village plant and increase its capital to cover the cost.

D. P. West will put in an ice, electric light and water works plant at Montgomery, Ala.

Bolonha & Pavia, of Para, Brazil, S. A., control the monopoly of placing ice making machinery in the district of the Amazon, from Iquitos, Peru, to Para. The business is extensive and lucrative and equipment of American make is given the preference.

The Middle States Ice Producers' Exchange was organized at Columbus, O., last week. It is for the mutual benefit and support of the ice men of the State of Ohio, and has sixty-six members. There will be a meeting on the first Monday in March next in Cleveland, at which time a constitution will be

adopted. The following officers were elected:

President, Robert Reynolds, Cincinnati; vice-president, H. D. Norvell, Cleveland; secretary, C. M. Kinneard, Columbus; treasurer, G. F. Yeager, Columbus; committee on by-laws, C. F. Gwinner, Miamisburg; D. O. Davies, Columbus; Peter Paddock, Toledo.

Armour & Company's Car Lines will build an ice plant at Las Vegas, N. M., for icing their refrigerator cars.

Egsworth & Shaffer, of Chicago, Ill., have a franchise to put up an ice plant at Pond Creek, Tex.

Harry E. Moore, of Billings, Tex., will build a creamery and ice making plant at Watonga, Tex.

The Sanford Ice Company, of Sanford, Fla., is being enlarged.

The franchise sought by the Diamond Ice Company, of Seattle, Wash., for laying pipes in certain streets for electric light, gas and water, has been held up by the city council, on the ground that it makes too great concessions to the company without proper compensation to the city.

An offer of \$70,000 has been made by the Home Supply Company for the plant and property of the Crystal Ice Company, of Youngstown, O. The stockholders are considering the matter.

The Albion Cold Storage Company, of Albion, N. Y., has installed a duplicate power and refrigerating plant at its warehouse, so as to be safe in case of accident. The company's plant is now valued at \$94,000.

The New Orleans, La., board of health is considering an ordinance regulating the manufacture and sale of ice in the city.

The Savery House Hotel Company, of Des Moines, Ia., has ordered a twenty ton ice plant from the Larsen Ice Machine Company.

The Stevenson Packing Company, of Sedalia, Mo., will install a thirty ton ice making and refrigerating plant.

Hazelwood Creamery Company, at Spokane, Wash., will build a cold storage warehouse and a new creamery plant.

### MODERN AIR COOLING PLANT.

(From Cold Storage & Ice Trade Journal.)

In many of the workrooms of candy and chocolate factories it is of great importance that the air should be kept at a constant, equable, low temperature and that the atmosphere should be dry. Under some atmospheric conditions this is absolutely necessary if the business is to be carried on successfully. On a hot summer's day, when, after the noon hour, the operatives come trooping in, the exceeding heat of their clothes and bodies has to be overcome before satisfactory work can be accomplished and the moisture, which the operatives bring in, in the shape of profuse perspiration, has also to be neutralized.



WATER-SOAKED PAPER CONDUCTS HEAT SEVEN TIMES FASTER THAN WATER-SOAKED WOOD, HENCE THE NECESSITY FOR

## GIANT INSULATING PAPER,

WHICH POSITIVELY WILL NOT ABSORB MOISTURE.

There is no chance for water to get into the fibres, for every cell is filled with the water-repelling Giant Compound, manufactured by us, alone, and used in no other papers. They are air-tight. Standard for eighteen years.

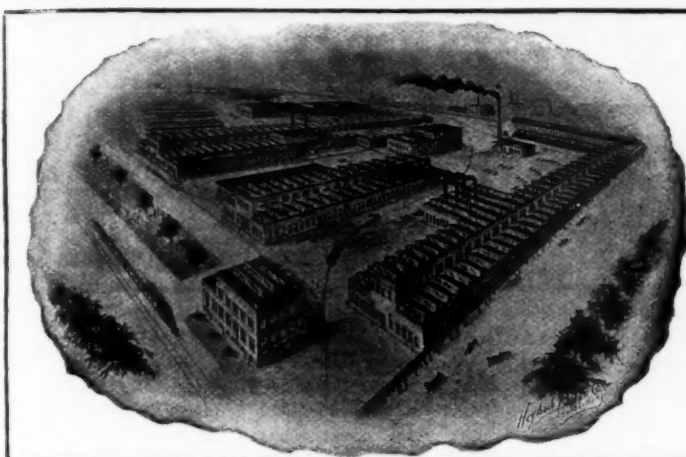
MANUFACTURED SOLELY BY

**THE STANDARD PAINT CO.**

100 WILLIAM STREET, NEW YORK

CHICAGO OFFICES: 188-190 MADISON STREET





## Henry Vogt Machine Co.

**ICE and REFRIGER-  
ATING MACHINERY**

**Louisville, Kentucky.**

The Regenerated Cold Air Company, of Boston, Mass., has recently placed on the market a new system, by which it is claimed, the air circulation drying and purifying, is constantly proceeding. The "Regenerator" is said to respond to all demands; a few moments of increased speed upon the arrival of the operatives, with their contained heat and moisture, and the temperature and atmosphere of the room are brought to the desired condition.

Outside weather combinations of intense heat and exceeding humidity seem to affect it but little and the manufacturers report that there is no fear of shutting down for such reasons, so long as the system is kept in operation. The apparent high cost of the methods now used, their seeming inability to accomplish what is required of them as to temperature and humidity and the fact that their use does not in some cases cleanse the air of impurities (in candy making cleanliness should be a first con-

sideration), has often resulted in deterring proprietors, especially of small factories, from installing any cooling system at all.

With the "Regenerator" system the air contents of any within-door space is brought in direct contact with cooling surfaces. The inventor claims that each generator will handle 620 cubic feet of air per minute, has a cooling surface of about 120 square feet and can establish and maintain uninterruptedly any desired degree of coolness, together with the proper and normal percentage of relative humidity to that temperature pertaining.

The installation of a plant requires the placing in the room to be cooled of a sufficient number of regenerators to take care of its cubic contents and of the amount of heat generated, whether by outside conditions or by the operatives in the room.

In operation, the influence of the machine on the atmosphere of the room is almost instantaneously manifested, it is reported, and no matter how heated and humid the air may be, in a very short time it becomes cool and dry and continues so, as long as the regenerator is in operation. Its purifying powers are almost as quickly demonstrated, it is claimed, for flies, dust and all visible impurities soon disappear and the manufacturers report that repeated scientific tests have proven that all invisible impurities are in like manner disposed of, leaving the air, as the name of the machine implies, "regenerated." The admission of outside air where regenerators are working is quite unnecessary, in fact it is rather to be avoided than otherwise.

### C. B. COMSTOCK Refrigeration Architect & Engineer

Union Stock Yards,  
Herr's Island, Pittsburg, Pa.

Specialist in the DESIGNING and BUILDING of PACKING HOUSES, ICE, POWER and CREAMERY PLANTS. Upon application I will send to prospective builders a partial list of PLANTS I designed.

W. H. BOWER, General Manager. GEORGE B. BOWER, Secretary and Treasurer.

### THE AMMONIA CO. OF PHILADELPHIA PHILADELPHIA, PA. ANHYDROUS



99.9987% PURE.  
ALWAYS DRY  
Distilled from Pure  
Ammonia of our  
Own Manufacture  
FOR REFRIGERATING AND  
ICE MAKING

WRITE FOR BOOKLET  
B. P.—30° Fah.

AGENTS.

New York City, 100 William St., Reeser & Hasselacher Chemical Co.  
Boston, 45 Kilby St., Charles P. Dupee.  
Pittsburg, 22 Ross St., Pittsburg Transfer Co.  
Baltimore, 1348 Block St., Baltimore Chrome Works.  
Washington, 1227 Pennsylvania Ave., Littlefield, Alvord & Co.  
Atlanta, Century Building, Southern Power Supply Co.  
Jacksonville, Atlantic Coast Line Ave., S. B. W. Acosta.  
New Orleans, Magazine & Common Sts., Finlay, Dicks & Co., Ltd.  
Cincinnati, 9 East Pearl St., C. P. Calvert.  
Chicago, 16 N. Clark St., F. C. Schapper.  
Milwaukee, 136 W. Water St., Central Warehouse.  
Kansas City, 717 Delaware St., O. A. Brown Company.  
Omaha, 1013 Leavenworth St., Wm. M. Bushman.  
Liverpool, Adelphi Bank Chambers, Peter E. McQuile & Son.

In the retail store of the Walter M. Lowney Company, at No. 416 Washington street, Boston, Mass., the system has been installed and during the four warmest days of September which have been known in Boston for several years—when the outside temperature was as high as 95 degrees—the inside

# COLD STORAGE & ICE TRADE JOURNAL

ESTABLISHED 1877

A MONTHLY NEWS AND TECHNICAL MAGAZINE OF THE  
REFRIGERATING, ICE MAKING, NATURAL ICE AND ALLIED TRADES  
PRODUCE EXCHANGE NEW YORK

TWO  
DOLLARS  
A  
YEAR

TWENTY  
CENTS  
A  
COPY



# WOOD'S ICE TOOLS ELEVATORS PLANERS

FOR  
ELEVATORS  
AND FOR  
FIELD

Eighty page Catalog ready.

WILLIAM T. WOOD & CO., Arlington, Mass.

temperature of the store was kept between 69 and 70 degrees for the entire four days, it is reported; and that with the front door of the store wide open to allow for the ingress and egress of customers. It is claimed that the relative humidity, which on some of the days was as high as 90 per cent. out of doors, inside the store was 61 per cent.

#### Construction of Regenerator.

The construction of the regenerator may be briefly described as follows: Mounted upon a pedestal or projected on a bracket or suspended from the ceiling as the case may be, is a vertical metal cylinder, measuring in standard (12 inch size) 36 inches by 17 inches and enclosing a series of other cylinders. The whole is open at the top so that the ingress of air to the spaces between the cylinders is unimpeded. At the base of the inside cylinder is a specially designed fan. In operation, a mechanism at the top discharges upon the open cylinders water previously cooled in a chamber containing ice-water, which descends on each side of the

cylinders in a thin film, and by the rotation of the fan the air in the space to be treated is drawn from the top of the room between the cylinders until it reaches the bottom, where it is separated from the water and expelled into the room at about the temperature of the water. The heated, vitiated, humid atmosphere parts with its heat units, its excess of humidity and impurities and issues "regenerated" at a velocity of 620 cubic feet of air per minute per regenerator.

#### But Little Power Required.

Any number of regenerators can be operated from a central plant. The amount of power required to operate a 12-inch generator is about one-half horse-power where the water does not have to be pumped more than one story. An 18-inch regenerator will handle 1,700 cubic feet of air per minute. A rough way of estimating the number of regenerators required in a chocolate dipping room is to allow one 12-inch regenerator for every fifteen operatives. Where more than one 12-inch regenerator is required, it would

be economy to install an 18-inch machine. The amount of ice consumed depends entirely upon the number of heat units to be taken care of. The number of heat units depend upon the number of operatives in the room, whether the room is insulated, whether there is any artificial heat in the room and on the outside atmospheric conditions. It is economy in all cases to have the room insulated and have double windows. If the windows are exposed to the sun, it is desirable to have them shaded by awnings.

To obtain the best results from the regenerators the room should be ten feet or more in height. The best location for the pump, ice-box and motive power is directly below the room where the regenerators are installed, as each regenerator must be provided with a supply pipe from the tank to the regenerator and return pipe to the tank. To obtain satisfactory results in the matter of purification of the air the ice-box should be kept clean. The manufacturers claim that nothing in the regenerators can get out of order and there is nothing in the operation of the plant that cannot be attended to by any workman of ordinary intelligence.

GUARANTEED LARGEST CIRCULATION IN THE ICE AND REFRIGERATING TRADES.

## COLD STORAGE ICE TRADE JOURNAL

### CONTENTS

Department Store Refrigeration. By J. C. Goosmann.	12
Refrigeration in Australia. By C. C. Lane.	21
Water and Its Relation to Plant Ice. By Charles D. Monroville.	25
What the Trade Abroad Is Doing.	25
The Refrigerating Engineer's Pocket Manual. By Oswald Gomb.	29
Air Cooling in Theaters.	39
Boiler in London Fire Risk.	41
Cooling by Natural Ice.	42
News from the Pacific Coast.	54
Queries and Answers.	55
Patent Ice.	61
Notes of New Plants and Additions.	69
New Corporations.	71
Corporations News.	74
Trade Droppings.	75
In Legal Lines.	76
Natural Ice Plant.	77
Fire and Accident Record.	78
Refrigerating Patents.	79
In the Trade.	82
Editorial.	88

NEW YORK, JUNE, 1904.

Bound a Year in Cloth a Copy.  
ICE TRADE JOURNAL. Vol. XXVII.—No. 11.  
COLD STORAGE. Vol. XI.—No. 6.

ALPHABETICAL INDEX TO ADVERTISEMENTS, PAGE 70.

## CONTENTS October 1904

Modern Hotel Refrigeration.  
The Compressor Stuffing-Box, by J. C. Goosmann, M. E.  
New Air-Cooling System.  
The Use of Hygrometrical Instruments, by Karl Wegemann.  
Near to Absolute Zero.  
Liquid Air Company in Trouble.  
London's Retail Ice Business.  
Siebert's Experimental Plant.  
Queries and Answers, News From the Pacific Coast, News of New Plants and Additions, Natural Ice, New Corporations, Ice Drip-pings, Among the Maltsters, Recent Patents, Obituary, Natural Ice Notes, Open Correspondence, Legal Lines, Fires and Accidents, Editorial.

Subscription Price, \$2.00 a Year

**PRODUCE EXCHANGE**  
N E W Y O R K

## FOR PURCHASING DEPARTMENTS

### GRAPHITE FOR THE MOTOR.

An attractive 24-page booklet from the Joseph Dixon Crucible Company, of Jersey City, N. J., devoted to the subject of graphite lubrication for automobiles, is entitled "Graphite for the Motor."

"For many years engineers and mechanics in charge of every class of engines and machinery have learned to rely upon Dixon's Flake Graphite, not merely in emergencies, but for regular use as a lubricant," says the book. "We have met the peculiar requirements of automobile machinery with a group of carefully prepared lubricants. In the following pages we have aimed to describe these comprehensively and to suggest the most efficient methods of application as accepted after thorough test and use by automobilists and experts for several seasons."

Dixon's Automobile Graphites include Dixon's Special Graphite No. 635, Dixon's Graphite Cup Greases, Dixon's Graphitoleo, Dixon's Gear Grease, Graphite Motor Chain Compound, and Dixon's Graphite Pipe Joint Compound. Copies of this booklet will be sent to all interested in the operation of motor cars and motor boats. Its size is 5 x 7½ inches, 24 pages, illustrated, printed on heavy cream-colored plate paper, cover in two colors.

### NORTHERN ELECTRICAL CONTRACT.

The Cutler-Hammer Mfg. Co., of Milwaukee, Wis., recently had occasion to purchase electric equipment for its works. As manufacturers of starters, controllers and rheostats, the Cutler-Hammer Mfg. Co. disposes of its product to most of the manufacturers of electric machinery in the country. Therefore, its position in buying electric machinery was of necessity very delicate, in order that none of its customers might feel offended. After taking propositions from the competing manufacturers of electric apparatus, the Cutler-Hammer Mfg. Co. proposed to the bidders to refer the selection of the make to a committee of distinguished consulting engineers. It was finally decided to place the matter in the hands of the well-known consulting engineers, Messrs. Sargent & Lundy, of Chicago, who, after due consideration and deliberation, awarded the order to the Northern Electrical Mfg. Co., of Madison, Wis., as the best type of electrical machinery for industrial plant service. The order consisted of a 75 k. w. and a 37.5 k. w. generator.

### RECENT FRICK SALES.

The following is a list of recent sales made by the Frick Company, of Waynesboro, Pa.:

Marshall Wholesale Grocery Co., Marshall, Tex., one 6-ton refrigerating machine and brine piping for storage rooms.

Templeton & Co., Tyrone, Pa., one 2-ton refrigerating machine and d. e. piping for storage rooms.

Newport Grocer Co., Newport, Ark., one 6-ton refrigerating compression side machine and d. e. piping for storage rooms.

Leikauf Packing Co., Ft. Wayne, Ind., one 15-ton refrigerating compression side machine and d. e. piping for storage rooms.

C. T. Fitzpatrick, Montgomery, Ala., one 4-ton refrigerating compression side machine and brine piping for storage rooms.

The G. E. Howell Provision Co., Newark, O., one 20-ton refrigerating machine, to be erected in packinghouse at Newark, O.

Fort Collins Coal, Ice and Transfer Co., Fort Collins, Colo., one 12-ton ice-making compression side machine.

West Virginia Penitentiary, Moundsville, W. Va., one 6-ton ice-making plant and brine piping for storage rooms.

Standard Brewing Co., Scranton, Pa., two 30-ton refrigerating compression side machine 10-ton refrigerating and distilling systems and d. e. piping for brewery cellars.

Beech-Nut Packing Co., Canajoharie, N. Y., one 15-ton refrigerating compression side machine addition to freezing tank and triple pipe brine cooler, to be installed in packinghouse.

D. C. Dodge, Denver, Colo., one 6-ton refrigerating compression side machine.

Polar Wave Ice and Fuel Co., St. Louis, Mo., one 20-ton refrigerating machine.

The Imperial Glass Co., Bellaire, O., water cooling system.

The Florida East Coast Ice Co., Miami, Fla., one 30-ton ice-making plant and d. e. piping for storage rooms.

Consolidated Ice Mfg. Co., Philadelphia, Pa., ten ammonia condenser coils, to be erected in ice factory at Philadelphia, Pa.

### "A B C" HEATING APPARATUS.

About 133,000 feet (over 25 miles) of one-inch steam pipe will be used in the hot blast heating and tempering coils to be installed in the new Wanamaker building in Philadelphia. This pipe is being manufactured into 111 "A B C" heater sections, varying in capacity from 3,500 to 56,000 feet of heating surface. In connection with these heaters and in other parts of the building 28 "A B C" fans will be used, the largest of these having a housing 220 inches high and the smallest 30 inches.

The completed apparatus, which is now being constructed in the American Blower Company's factory, at Detroit, Mich., will make a ten-carload shipment. "A B C" apparatus is also to be installed in the New York Wanamaker building, some 44,000 feet of one-inch pipe will be used in the heaters and seven large fans will ventilate the building.

Some of the recent installations of "A B C" heating and ventilating systems are as follows:

Columbus Savings and Trust Co., Columbus, O.; Reibold Building, Dayton, O.; Massillon (O.) State Hospital; Cleveland (O.) State Hospital; First M. P. Church, Beaver Falls, Pa.; First National Bank, Toledo, O.; Baltimore (Md.) Stock Exchange, First

Presbyterian Church, Pittsburg; Railway Exchange Building, Chicago, Ill.; Merchants' Exchange Building, San Francisco; Seelbach Hotel, Louisville, Ky.; Thomas Orchestra Hall, Chicago, Ill.; Wanamaker Buildings, New York and Philadelphia; Industrial Trust Co. Building, Philadelphia; Diamond National Bank, Pittsburg; Carnegie Library, Columbus, O.; Ohio State University; Columbus (O.) State Hospital; Trinity Building, New York; Braddock National Bank, Braddock, Pa.; Y. M. C. A. Building, Winnipeg, Man. Schools—South Bend, Ind.; West Washington, Pa.; Larimer School, Washington, Pa.; Fifth Ward School, Seventh Ward School, Pittsburg; Clairton, Pa.; Tidroute, Pa.; A. L. Ide & Sons, Springfield, Ill.; L. Schreiber & Sons Co., Cincinnati; Coulter & Lowry, Greensboro, N. C.; Chatanooga (Tenn.) Plow Co.; Drew-Selby Co., Portsmouth, O.; Dean Electric Co., Elyria, O.; Elyria (O.) Gas Engine Co.; Benedict & Burnham Mfg. Co., Burnham, Conn.; Ingram-Richardson Mfg. Co., Beaver Falls, Pa.; A. Burdsal Co., Indianapolis, Ind.; Mershom, Schuette & Parker, Saginaw, Mich.; Sheffield Car Co., Three River, Mich.; Wickham Piano Plate Co., Springfield, O.; Bullock Electric Co., Cincinnati, O.; Kelly Springfield Road Roller Co., Springfield, O.

### STURTEVANT FANS IN MEXICO.

The increasing demand for mechanical draft continues not only in the United States, but in other countries. The power plant for the new shops of the Mexican Central Railway Co., at Aguascalientes, Mexico, contains a Sturtevant induced draft apparatus consisting of two steel plate fans, each driven by a Sturtevant vertical engine. Each fan is capable of maintaining a draft pressure in the flue connection of each boiler equal to ¼ of an inch of water when handling all the gases of combustion burning 35,000 lbs. of coal per hour with a flue temperature of 600 deg. F. The ring oiling fan bearings next to the fan are water-jacketed to prevent overheating. A counterbalanced sliding damper permits either fan to be cut off from the flues or both may be operated at the same time. The engines are provided with regulating valves which automatically control the steam pressure.

**WANTED AND  
FOR SALE  
ADVERTISEMENTS**

PAGE 48

**DIXON'S  
GRAPHITE  
Pipe Joint Compound**

Write for Booklet 88-D and free Sample.  
**JOSEPH DIXON CRUCIBLE CO., JERSEY CITY, N. J.**

**TIGHTEST JOINTS  
for steam, water, air, gas,  
brine or oil piping**



# PROVISIONS AND LARD

## WEEKLY REVIEW

AM articles under this head are quoted by the bbls., except lard which is quoted by the cwt., in tcs., pork and beef by the bbl., or tierce, and hogs by the cwt.

**Lower Drift of Prices Through Increased Receipts of Hogs and Less General Cash Demands—Followed by a Steadier Temper—Speculation Not Especially Active.**

The well supported prices of the hog products which were permitted for some time up to the opening of this week's trading and because of the not large receipts of hogs and the steady reduction of the stocks of the products, had a sharp break up on Tuesday, while there was a good deal of feverishness subsequently through the week, yet a rather more regular look to affairs, and on Thursday the tone was rather firmer.

The decline in the prices of the products on Tuesday was largely through increased hog receipts at the packing points, and estimated receipts of the hogs for the succeeding day as of even increased volume. And Wednesday's receipts of hogs were large enough to bring about a break in their prices of 10c., with liberal estimates of hog receipts for Thursday, whereupon the products markets were only slightly varied on Wednesday, as there was some disposition to hold the market steady after the decline of the day before Thursday's market showed 5c. lower hog prices, but as before remarked rather improved hog products markets as to prices, although a quiet feeling.

The declining prices for the products were

in line with expectations for the period, when the hog supplies began increasing.

It was hard to believe that the marked reduction in the stock of the products, which had been going on for several weeks, would exert more than a light influence upon prices when the hog supplies became larger, and particularly as there was every probability of the cash demands for the products falling off after the large business that had been done in them. Hence the decline in the prices of the products this week was not unexpected.

Indeed the point was made that the more moderate stocks of the products were apt to leave the market in shape for the packing interests where more indifference could be shown by them as to their prices, especially if cash demands fell off for them, and that most concern would be felt in getting hog prices further downward, particularly as they had been standing too high relatively with the products; therefore that the packing would be secured upon a more reasonable basis, and by which the products would suffer in price.

The hog supplies are being rushed forward, seemingly, as they come up to marketable condition, or as it would appear so from the weights of the hogs arriving, which were in Chicago in the previous week, 229

lbs.; the previous week the average weight was 232 lbs., and for the week in 1903, 239 lbs., while in 1902, the average weight was essentially as for the corresponding week of this year, at 229 lbs.

And the desire to market hogs promptly is the outcome of the prices for corn and the relatively low prices for the hogs. Therefore the expectations are of a pretty full November marketing of hogs; besides that more than temporary bullish manifestations of the hog products markets would look improbable.

Yet the price of hogs have been got down considerable latterly, with the inside prices of the week the lowest in a long while.

The October delivery of pork and ribs has been better sustained than the later months, considering all of the declines. January suffered most depression, yet a fair decline on the May, and about steadiness at present at the modified figures.

The speculative trading has been chiefly in the January and May deliveries, but it has not been at all brisk. It is possible that the October delivery may show some sensitive feature before its extreme close, as depending upon manifestation of a "short" interest; it is, however, very doubtful that there is a material short interest on any of the products, but rather that the disposition

# THE W. J. WILCOX

## LARD AND REFINING COMPANY

NEW YORK  
OFFICES: 27 Beaver Street

Refiners of the Celebrated  
Wilcox and Globe Brand

PURE  
REFINED  
LARD



for some time on the part of any speculation had been to the "long" side, and as it had been encouraged from the late active cash demands, the material reduction in stocks, and the belief on the part of the outsiders that the leading interests favored better prices, however, contrary the development of prices has been, and as has been pointed out through this review.

The exports have naturally fallen off materially from the extraordinary movements noted for two or three weeks before, yet they are still somewhat in excess of those at this time last year. However, there are sufficient supplies of both meats and lard moving forward to the other side, in the way of deliveries upon October contracts and from consignments, to prevent marked accumulations at the packing points from the current larger packing.

New demands from Europe are of a conservative order, as it will get pretty good supplies from the late large shipments to it. The home demands for meats keep up well from the South and Southwest, but they are of a conservative order for lard.

And the compound lard has been reduced  $\frac{1}{8}$ c. this week, bringing its market prices for car lots to  $5\frac{1}{2}$ @6c.; the demands for the compounds are not of an energetic order, but proceed more with a view of protecting near needs of them.

Indeed the entire market positions for all facts, as well as for meats, show hesitancy among buyers in contracting materially ahead of near wants of them, and as the desire is among buyers to await clearer ideas of possible future market conditions from hog supplies, as well as to wait for the effect favorable or otherwise to prices from the corn and cotton crops.

The compound lard was reduced this week in price  $\frac{1}{8}$ c., more because of the cheaper cost of cotton oil and the decline in the price of oleo stearine of about one cent per pound from its top prices latterly; the latter product is now selling in New York at  $7\frac{1}{2}$ c., and at Chicago at  $7\frac{1}{2}$ c. Then again tallow has declined fully  $\frac{1}{8}$ c. per lb., latterly, with New York City hhds. sold this week at  $4\frac{1}{2}$ c., against a late price of  $4\frac{1}{2}$ c. for it. And the London tallow sale on Wednesday was from 1s. to 1s. 6d. lower for the week, although this did not have marked influence because it did not more than cover the decline that had been made here.

The exports of hog products for the week were 3,136 bbls. pork, 11,595,988 pounds lard, and 8,842,402 pounds meats, against corresponding week last year of 2,479 bbls. pork, 9,747,497 pounds lard, and 8,926,762 pounds meats.

In New York there is more doing in pork for export, with sales of 275 bbls. mess at \$12.50@13; 400 bbls. short clear, at \$14@16; 350 bbls. family, at \$15@15.50. Western steam lard has had little export demand, with about \$7.50 quoted. Sales of 600 tes. on p. t. city steam sold at \$7.37 $\frac{1}{2}$  for export, but bidding since reduced to \$7.25. In city meats, a freer supply of bellies and easier prices; sales 40,000 pounds, 12 lbs. ave., at 9@9 $\frac{1}{2}$ c.; 14 lbs. at 8 $\frac{3}{4}$ @9c.; 3,500 pickled shoulders at  $7\frac{1}{4}$ @ $7\frac{1}{2}$ c.; 4,800 loose pickled hams at 9 $\frac{1}{2}$ @10c.; green bellies at 9c.; green hams at 9c.; Western pickled hams 9 $\frac{3}{4}$ c., cost and freight, for 12 to 20 lbs. ave., and 10c. for 10 to 12 lbs. average.

REEF.—The market has a strong look, and has increased demand, especially for barreled lots. City extra India mess, tcs., \$15.50@16; barreled mess, \$8.50@9; packet, \$10; family, \$11; Western flank, \$10.25 asked.

#### PRODUCE EXCHANGE NOTES.

The New York Produce Exchange now has the power to purchase certificates of membership in a general way for cancellation, instead of as before those of deceased and suspended members. The following amendments to its by-laws were adopted by a vote of the members:

"If any member shall present his written resignation to the Board of Managers, stating that he desires to terminate his membership, the Board shall, if all assessments are paid on his certificate of membership up to the date of the presentation of such resignation, cause to be posted for ten days, on the bulletin board of the Exchange, notice of such resignation; and if, at the expiration of said ten days, no complaint against the said member shall be pending, the Board shall declare the said membership terminated, his name shall be taken from the list of members, and thereafter he, or in case of his death, his widow, children or next of kin, or others representing him or them, shall have no rights in or claim upon the Gratuity Fund of this Exchange.

"Such part of the income of the Exchange is not devoted to gratuity purposes as the Board of Managers may from time to time determine may be used in the purchase and retirement of membership certificates of deceased or expelled members or of those whose membership shall have been otherwise terminated, in such manner, either at private sale or public sale under the provisions hereof or otherwise and at such prices as the Board of Managers may from time to time direct; and such certificates shall thereupon be cancelled and no longer subject to assessment nor transferable upon the books of the Exchange, and the memberships represented thereby, and all rights and interests thereunder shall be extinguished."

Memberships sold at \$300.

John T. Garrison (financial) and John Crook (flour and commission) were proposed for membership.

J. C. Francisconi was elected a member of the Exchange.

Visitors: R. Odum, P. Townsend, Dublin; E. H. Holden, E. Alcott, London; E. Gleichman, Hamburg; Van A. Webster, San Antonio; Ralph C. Clark, J. M. McDonald, Cincinnati; W. S. Johnstone, J. C. Hutch, Chicago.

#### EXPORTS OF PROVISIONS

Exports of hog products from Atlantic ports for week ending Oct. 22, 1904, with comparative tables:

	PORK, BARRELS.		Nov. 1, 1903, to Oct. 22, 1904.
	Week Oct. 22, 1904.	Week Oct. 24, 1903.	
United Kingdom	1,018	415	37,812
Continent	375	724	19,863
So. and Cen. Am.	577	188	19,373
West Indies	813	842	61,761
Br. No. Am. Col.	4	295	10,800
Other countries	149	15	2,182
Totals	3,136	2,479	181,800

BACON AND HAMS, POUNDS.			
United Kingdom	7,780,082	7,449,097	520,103,583
Continent	682,325	1,006,105	57,074,720
So. and Cen. Am.	107,395	139,300	5,368,801
West Indies	264,100	242,350	12,352,174
Br. No. Am. Col.	—	—	106,625
Other countries	8,550	—	1,005,047
Totals	8,842,452	8,926,762	596,611,240

LARD, POUNDS.			
United Kingdom	5,916,061	3,860,506	254,691,975
Continent	4,327,562	5,046,376	289,050,688
So. and Cen. Am.	369,850	407,855	16,477,047
West Indies	965,815	430,120	34,506,240
Br. No. Am. Col.	13,800	3,140	425,050
Other countries	11,900	—	3,878,227
Totals	11,595,988	9,747,997	590,029,227

#### RECAPITULATION OF WEEK'S EXPORTS.

	Pork, lbs.	Bacon and Hams, lbs.	Lard, lbs.
New York	2,231	4,132,550	4,712,370
Boston	49	1,424,900	1,289,850
Portland, Me.	—	1,080,375	1,041,100
Philadelphia	100	232,415	704,737
Baltimore	175	—	1,557,909
Newport News	—	—	64,576
New Orleans	139	35,170	1,425,970
Galveston	—	—	205,653
Montreal	—	1,913,942	255,648
Mobile	—	14,100	218,175
Totals	3,136	8,842,452	11,595,988

#### COMPARATIVE SUMMARY.

	Nov. 1, 1903, to Oct. 22, 1904.	Nov. 1, 1902, to Oct. 24, 1903.	Increase.
Pork, lbs.	30,360,000	30,087,800	272,000
Bacon & hams, lbs.	596,611,240	588,220,367	8,390,873
Lard, lbs.	599,029,227	557,531,470	41,497,751

#### OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100.
Canned meats	7 0	12 6	10c
Oil cake	6 3	10 5	13c
Bacon	7 6	12 6	16c
Lard, tierces	7 0	12 6	16c
Cheese	30	35	2M
Butter	25	30	2M
Tallow	7 0	10	10c
Beef, per tierce	1 0	2 6	15c
Pork, per bbl.	1 6	2 0	16c

#### EXPORTS SHOWN BY STEAMERS.

Following were the exports of commodities from New York to foreign ports for the week ending October 22, 1904, as shown by Lunham & Moore's statement:

Steamers.	Destination.	Oil					—Beef—		—Lard—	
		cake.	Cheese.	Bacon.	Butter.	Tcs.	Bbls.	Pork.	Tcs.	Pkgs.
Arabia, Liverpool	1955	811	1557	2499	...	...	...	...	560	2255
Etruria, Liverpool	100	219	50	...	...	...	...	...	333	802
Victorian, Liverpool	1729	663	437	150	92	593	536	8526	...	...
Oceanic, Liverpool	203	1496	750	...	...	...	...	...	500	758
Germanic, Southampton	1697	5	...	...	...	...	...	...	500	900
Menominee, London	20	1497	...	...	...	...	...	...	575	7945
Brooklyn City, Bristol	...	...	...	...	...	...	...	...	10	2000
Idaho, Hull	1968	463	526	75	35	456	9342	...	...	...
Columbia, Glasgow	182	684	297	150	50	570	1000	...	...	...
Numidian, Glasgow	300	96	60	...	...	...	...	...	10	10
Graf Waldersee, Hamburg	...	...	50	410	15	908	7070	...	...	...
Ryndam, Rotterdam	0690	...	25	15	270	4232	...	...	...	...
Finland, Antwerp	2970	365	8	50	203	1470	...	...	...	...
Kronprinz Wilhelm, Bremen	...	200	75	16	...	1475	...	...	...	...
Bordeaux, Havre	1556	...	...	...	...	175	290	...	...	...
La Lorraine, Havre	...	...	...	...	...	120	425	...	...	...
Adria, Baltic	...	...	...	...	...	415	4100	...	...	...
Hohenzollern, Mediterranean	...	175	...	15	...	700	...	...	...	...
Ultonia, Mediterranean	...	90	...	...	...	332	315	...	...	...
Republic, Mediterranean	...	...	...	...	...	100	375	...	...	...
Totals	10868	2059	7588	4996	1007	751	272	6180	49990	...
Last week	18701	536	7468	1985	1526	850	503	8331	73588	...
Same time in 1903.	18503	5296	6858	1398	198	1352	206	6152	68542	...

Last year, 1,085 tes. tallow.



See Page 48 for Bargains



# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—From a 4½c. for New York City hhd. tallow the price which prevailed about two weeks since on a sale then, and which rate the melters steadily asked until a few days since succumbed to the bearish features, as they were alluded to in our previous week's review, and at the beginning of this week 250 hhds. were sold to a local soapmaker at 4½c.; this was followed by another decline, of ½c. on Tuesday, when 300 hhds. were sold, also to a local soapmaker at 4¼c. On Wednesday there was a fair degree of steadiness and not an absolute further change in prices, with 100 hhds. city sold at 4¼c., also to the local soapmakers, although the London sale was a depressed one, and it showed the considerable decline of 1s. on the mutton grade, and 1s. 6d. on the beef grade, and where the additional weak feature was in the fact that only 150 casks were sold out of 1,500 casks offered, yet London had not declined more than the recent break here; therefore it had little influence.

The doing away with possible export demand for tallow, and the fact that the home compound makers had been indifferent buyers of the tallow, except at easy prices, partly because of a moderate trading in compound lard and the late decline in the pure lard market leaves the market just so much more in the hands of the soapmakers. Yet the taking of 550 hhds. city by the soapmakers for the week cleans up the held stocks very well, and on that account further pressure to sell is not marked. Indeed the market looks as if it was about or nearly on bottom, although the talk of a possible 4c. price still prevails in some sources.

All grades of tallow have come down in price correspondingly, not only here, but

over the country, although at the reduced figures rather more active buying has been done in the interior and at the West, as well as at the New York market. Edible in New York is quoted at 5¼@5½c.; sales of 200 tcs. city at 5½c. Country made tallow is selling all the way from 4½c. to 4¾c., and perhaps 4¾c. for some special lots, and it is being offered more freely; there have been 300,000 pounds sold in lots at within the above quoted range.

The Western market prices will be found in a carefully corrected list upon another page of this publication.

(Continued on page 42.)

**OLEO STEARINE.**—Has been steadily declining and when a rate was made in New York this week at 7½c. it showed a loss of one cent per pound from prices that had been made a few weeks since. The product has suffered in price from conservative demands of the compound makers, but who bought moderately at the lower prices for the week, and, as well, from the late lower lard market and its affect upon the compound lard business. Compound lard was promptly reduced ½c. on the lower cost stearine and cotton oil, but failed to materially invigorate demands for it. There seems to be a good deal of caution exercised by the buyers of all raw materials and manufactured goods pending developments of controlling markets, although many products are now seemingly, upon a comparatively reasonable trading basis. The sales of stearine for the week are in New York, 200,000 pounds at 7¼c.; 150,000 pounds at 7½c.; and in Chicago, 200,000 pounds at 7½c.

**LARD STEARINE.**—Offered a little lower and hard to sell. About 8¼@8½c. quoted.

**COTTON SEED STEARINE.**—Exporters are taking a few lots. Market rather weak on prospects of soon larger supplies, and the current easier cost oil. Quoted at 34 to 36c. per gallon.

**GREASE.**—Has come down about ½c. in price and the market rules weak in sympathy with tallow and cotton oil. Export demand moderate. Yellow quoted at 3¾@4c.; house at 4@4¼c.; bone at 4@4¾c.; B white at 4¾@4¾c.; A white at 5½c.

**GREASE STEARINE.**—Rather more in favor of buyers with the late general weakness in fats. Yellow at 4¾@4¾c.; white at 5½c.

**OLEO OIL.**—Fairly well sustained in price on moderate demands. Rotterdam seems well supplied with the oil against its good butterine business. Rotterdam at 54 florins. New York, choice at 9¼c.; prime, 7¾c.; low grade at 6c.

**COCOANUT OIL.**—Considerable arrivals of Ceylon, some 550 tons, had been well sold up ahead, and the market is left at strong prices. Ceylon, spot, 7@7¼c.; do. October and November, arrival, at 7c.; September to November shipments, at 6¾@6¾c. Cochin, spot, 7½@7½c.; do. October and November shipments, 7@7¼c.

**PALM OIL.**—Stocks are moderate, and the market is supported more from that feature than from material demands. Red, commercial, at 5½c.; Lagos at 6@6¼c.

**LARD OIL.**—Trading is in small lots and at easier prices, by reason of easier cost lard. Prime quoted 61@62c.

**CORN OIL.**—Exporters are doing little. Market is somewhat unsettled. Car lots quoted at \$3.50, and job lots to \$3.75 to \$3.90.

**NEATSFOOL OIL.**—Trading is not at all lively, yet is increasing; prices are less firmly held. 20 cold test at 95@96c.; 30 do., at 84@85c.; 40 do., at 62c.; prime at 50c.; dark at 45@46c.

## SOAP MAKERS' MACHINERY

Steam Jacketed Kettles, Vacuum Pans and Mixers

Write for cuts and particulars

H. W. DOPP CO., 1300-1310 Niagara St., Buffalo, N. Y., U. S. A.

## Prime Green Olive Oil Foots

**UNCLE SAM BRAND**

**QUALITY, THE SUPREME TEST**

They cost a little more than ordinary Foots but if you buy "UNCLE SAM BRAND" you will be so pleased with the results that you will forget the price and always remember the quality

**Welch, Holme & Clark Co.,**

383 WEST STREET  
New York City



# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mill Superintendents' Association of the United States.

**Reactions to Easier Prices, Followed by Steadiness—Falling Off of Export Demand—Mills Less Freely Selling Near Deliveries—Steadily Increasing Productions—Continued Indifferent Attitude of Home Consumers.**

The slight bulge in prices of cottonseed oil noted in the previous week, and as then based mainly upon export demand and that the South was buying at seaboard markets against its sales of crude, culminated there, and at the beginning of this week there was an easier tendency. By Wednesday the decline had been 1c. to 1½c. per gallon for the prime yellow in the New York market for October, November and December deliveries, and only ½c. on the later months to and including May. But the close of Wednesday's market showed steadiness, and on Thursday the undertone seemed to be a little healthier.

The reasons for the reaction to lower prices were found in subsidence of export demand, diminished interest of the South, which was able to sell much less crude oil, even though willing to take the late declined prices for it, and therefore less disposed to buy the refined; besides there were the features of a desire on the part of the South to market its nearby productions of the crude promptly, without further change in prices for them, and scarcity of tanks interfering somewhat with it. Moreover, there is an influence to the weakness from the long time holding off buying of the oil by the compound makers, who have nothing encouraging from the compound lard trading, but who would likely be conservative in buying the oil until some of their views over probable prices for the oil are realized, or until it is clearly shown that they will not be met by market conditions.

There is no question but that the home consumers and exporters are hopeful of a

basis of 26c. for prime yellow in New York, at some time in the season, and indeed that some of their views are around 25c. and that they had, perhaps have, hopes that the inside prices will be reached in the early part of the season, and as they are encouraged in their moods by the late depression, which has already brought the market down to 26¾@27c. for the October and November deliveries and the various developments of other markets with which cotton oil is associated, or it depends for strength or weakness.

These people with views of still lower prices have probably now more to favor them than they are likely to have, as the season is advanced, and from the following exhibits:

That the export demand is at present spasmodic; that while for the three weeks before this week that the export business footed up close to 80,000 barrels, as covering all deliveries and all grades of the oil, yet that this week the export demand has been very moderate, although we hear of sales on export account of 3,000 to 4,000 barrels at 27c. for prime yellow for November delivery, and at 30½@31c. for edible oils, or of butter, winter yellow and white. In combination as factors for the late weakness with the diminished export business, are first, the slow distribution of the oil production to the compound makers and the not active buying of it by the soapmakers. Then again the oil production steadily makes headway to full proportions, and although a good deal of crude had been sold by the mills up to this week, yet, that the crude oil is not now as before indicated, moving out as promptly as desired, considering the growing production of it. To antagonize any attempted firm position of the oil market has been the late decline in the pure lard market, and the steady material decline in the prices of beef fats.

It is, of course, not at all certain, despite the indicated weak surroundings of the cotton oil market that it will reach the low prices that are counted upon by the exporters or home consumers, some of them, at least, therefore they are alluded to only to account for the method of conservative buying in both interests. Indeed, at this writing, the tone of the market is steadier, although it is quiet.

If exporters should more freely respond to current market conditions for the oil, there could easily be reactions in it and at once to firmer prices.

Just now there seems to be more desire to buy the crude, in tanks at the Southeast mills at 20c. than any disposition to sell at that, although at 20½c. it could be bought rather freely, yet a small lot, 3 tanks did sell at 20c., and some 35 tanks at 20½c., while in Texas, 19½c. has been accepted for about 25 tanks crude.

There have been sales of 8 tanks bleaching grade in New York at 25½@26c., and in Chicago, 25c. quoted.

The cotton oil market had suffered somewhat from the amount of old oil that had been carried over, as had been referred to, in connection with the other weakening influences, and particularly as there was plenty of new oil on offer steadily. But it does not strike us that there is just now much more than 15,000 barrels of this old oil unsold around New York, as outside of the holdings of the companies for their own needs for consumption; therefore that the influences of the market at present are from the outlined features, as aside from considering of material significance the supplies of the old oil.

Some of those who are looking for the pointed out low prices, have the belief that if the inside basis does not come before the first of the month that the November deliveries which could be of considerable vol-

# KENTUCKY REFINING CO.

LOUISVILLE, KENTUCKY, U. S. A.

MANUFACTURERS AND REFINERS  
OF ALL GRADES OF

## COTTONSEED OIL

# "SNOWFLAKE"

A CHOICE WHITE OIL

FOR BAKING, FRYING AND COOKING

ume at the beginning of the month may help to bring about some time in November the easy prices they are figuring upon.

But as before implied the position of the cotton oil market could be easily changed to firmer prices in the event of a revival of export demands or a change in temper in buying the oil on the part of the compound makers, and as the latter buying interests would be influenced by a, although unlooked for, permanently higher drift of the pure lard market. Cotton oil prices now look rather cheap, and a development of increased demand would have immediate influence.

The South still easily sells to Europe the cottonseed meal, and it is very well satisfied, as well, with the prices it makes for hulls and linters; but the prices of seed are still too high for all around market consideration of its products, when the trading basis necessarily accepted for the oil is included.

The seed prices still range from \$14 to \$16, in the Southeast, and at about \$12 in Texas. A liberal quantity of the seed is being steadily bought, and the general production is increasing, but more because of the trading in meal and the satisfactory prices, otherwise than those for oil. All of this counts for a good, full oil production, but which needs livelier demands for it than can be had at present for firm prices.

There is little question but that there is more of an interest on the "short" side of the market for the oil than buying for investment at the prices, even though the oil prices would look very reasonable if there was the ordinary disposition on the part of

the home consumers to take up the offerings of the oil

In most seasons such prices as now prevail for cotton oil would start up all sources of buying in making liberal contracts ahead. This season, however, and the sentiment has prevailed for some time in all other markets, as well as at present for cotton oil, manufacturers and exporters do not seem inclined to anticipate needs for any of the raw materials. This cautiousness in buying has prevailed in essentially all products since the markets were overturned last winter from bullishness, and particularly since the time, last February, when the lard market broke badly from a seemingly secure position from the then statistical outlook.

The lard market at present is fairly steady, after the considerable decline in it of Tuesday; but it would be hard to believe that efforts will be made in the near future for permanently higher lard prices, whatever temporary strength happens, and because the hog supply is now being more freely marketed while it is likely to be of even more importance in November; therefore that the desire naturally would be to put the packing down upon as reasonable a basis as possible; moreover that after the large shipments of lard to Europe for two or three weeks before this week, that the markets abroad are in position to be more indifferent in buying it; there is at present a quiet demand from exporters. The stock of lard is, of course, a good deal reduced, but this is not a bullish feature when cash demands are slackened and a more important hog supply has to be considered.

The tallow market at 4½c. for city hhds.,

stands in contrast with cotton oil at practically \$3.60 per pound, or 27c. per gallon; the difference between the two products has been a good deal narrowed by the late decline in the prices of tallow, yet there is still a good working difference in favor of cotton oil, but which is not taken advantage of by the soapmakers at all freely in their reluctance to buy raw materials in a general way; although cotton oil displaces grease more particularly, yet that grease is affected by the tallow situation. The London auction sale on Wednesday had a break of 1s. to 1s. 6d. on tallow, and where there is little disposition to buy the supplies on offer.

The business in New York for the week has been as follows, at the close of the previous week: Sales 1,200 bbls. prime yellow, November at 27¾c.; 200 bbls. do., 27½c.; 200 bbls. do., December, 27¾c.; 500 bbls. January, 28¼@28½c.; prices then, October, 27½@28¼c.; November, 27½@28c.; December, 28@28½c.; January, 28½@28¾c.; March, 28¾@29½c.; May, 29@29½c.

On Monday, sales 200 bbls. prime yellow, October, 27½c.; 800 bbls. do., November, 27¼@27½c.; 200 bbls. do., December, 27¾c.; 400 bbls. do., January, 28c.; prices then, early in the day, October, 27¼@28c.; November, 27¼@27¾c.; December, 27¾@28¼c.; January, 28@28½c.; March, 28½@29¼c.; May, 29@29¾c., and later in the day, October, 27@27½c.; November, 27@27¼c.; December, 27¼@27¾c.; January, 27¾@28c.; March, 28@28¾c.; May, 28½@29½c.

On Tuesday, sales 800 bbls. prime yellow,

# THE AMERICAN COTTON OIL CO.

CABLE ADDRESS "AMOOTAIL," NEW YORK

## COTTONSEED PRODUCTS

OIL, CAKE, MEAL, LINTERS, ASHES, HULLS



GOLD MEDALS  
AWARDED  
CHICAGO, 1893  
PARIS, 1900

**AMERICAN COTTON OIL CO.**  
27 Beaver Street, New York City

GOLD MEDALS  
AWARDED  
BUFFALO, 1901  
CHARLESTON, 1902

WRITE OR WIRE US FOR  
PRICES AND SAMPLES.

**"BIRD BRAND"**



**ARMSTRONG PACKING Co.**

CABLE ADDRESS—"ARMSTRONG" DALLAS.  
CODES - LIEBER, ROBINSON, YOPPS.

PACKERS - SOAP MAKERS -  
COTTON SEED OIL REFINERS.

**ARMSTRONG**

**PACKING Co.**

**COMPOUND LARD.**

DALLAS, TEXAS.

November, 27c.; 1,000 bbls. do December, 27½c.; 700 bbls. do. January, 27¾c.; prices early in the day, October, 26½@27¼c.; November, 27@27¼c.; December, 27¼@27¾c.; January, 27½@28c.; March, 28@28¾c.; May, 28½@29c., and later in the day the sales: 200 bbls. prime yellow, November, 27c.; 1,800 bbls. do. December, 27½c.; 300 bbls. do. October, 27¼c.; 300 bbls. do. January, 27¾c.; 100 bbls. do. at 28c.; prices then, October, 27@27¼c.; November, 27@27¼c.; December, 27¼@27¾c.; January, 27½@28c.; March, 28@28¾c.; May, 28½@29½c.

On Wednesday, early in the day, prime yellow weaker; October, 26½@27c.; November, 26¾@27c.; December, 27¼@27½c.; January, 27½@28c.; March, 28¼@28¾c.; May, 28¾@29½c.; and late in the day, in the afternoon, the tone was a little steadier. Prime yellow, October, 26¾@27c.; November, 26¾@27c.; December, 27¼@27½c.; January, 27½@28c.; March, 28¼@28¾c.; May, 28½@29½c.

On Thursday there was little demand except for crude, in tanks, in Southeast, which had 20 bid and 20½ asked. The New York market was steadier but quiet; prime yellow, October, 26¾@27c.; November, 26¾@27c.; December, 27@27½c.; January, 27½@28c.; sale, 100 bbls. at 27¾c.; March at 28¼@28¾c.; May, at 28¾@29¼c.

(Continued on page 42.)

#### COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Asprey & Co.)

New York, Oct. 27.—Calm reigns after storm, and after activity comes dullness. The past two weeks have shown unusual activity with a desire on the part of both buyers and sellers to trade. The buyers are now getting pretty well filled up, and the sellers have sold all they care to.

As early in the week December touched 27¼c., it became apparent that the decline was going a little too fast, and when sellers began to withdraw shorts became nervous, and in two days the market went up from 27½c. to 28½c. for December. Since this reaction, however, the market has eased off, and it is now down again to 27½c. for December and 28c. for January.

The tallow and lard markets have experienced considerable decline during the past week which does not give very much hope for any strong support from that quarter. Seed receipts are reported to be on a very large scale, and there will no doubt be plenty of oil to go around. Present prices, however, are pretty low, and there is not much room for further decline; 20c. for crude oil is really cheap, especially in the light of prices made during the past five years. Oil is going into consumption at a great rate. Soap-makers and compound lard makers are buying what they need both for prompt and future deliveries.

As regards the future course of the market we look for dullness and inactivity for some time to come. Some rest must be had and fluctuations are likely to be very narrow unless we should have unforeseen developments with a direct bearing on the oil market. With the buyers pretty well filled up, and with production going on steadily, it is hardly likely that the market will go very much in sellers' favor for the next few weeks, and any oil that must be moved right away may have to be sold at a discount.

Closing prices at noon to-day were as follows: Prime summer yellow cottonseed oil, October, 27c. asked and 26¾c. bid; November, 27c. asked and 26¾c. bid; December, 27½c. asked and 27¼c. bid; January, 28c. asked and 27¾c. bid; March, 28½c. sales; May, 29¼c. asked and 29c. bid.

We further quote: Prime winter yellow cottonseed oil, 31c.; prime summer white cottonseed oil, 31c.; Hull quotation of cottonseed oil, 17s. 4½d.; prime crude cottonseed oil, Southeast, November, 20¼c.; December, 20½@20¾c.; January, 21@21¼c.

#### SOUTHERN MARKETS

##### Memphis.

(Special Wire to The National Provisioner from Grant Bros. Co.)

Memphis, Tenn., Oct. 27.—Prime crude, 21c.; Valley, 29½c. Little disposition of mills to sell. Meal, \$21; hulls, \$3; linters, 4½c.

##### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 27.—We have had a quiet market for oil this week, with limited sales in small lots, although 19c. was freely bid. Meal, good inquiry at \$22.25@22.50 f. o. b. Galveston. Linters, according to grade, 3@4c., mill run.

##### Kansas City.

(Special Wire to The National Provisioner.)

Kansas City, Mo., Oct. 27.—Cotton oil steady at decline; sufficient demand takes offerings; prime crude basis 19c.; Texas and Territories, prime summer yellow in moderate demand at 21c., and one-half cent less bid for good colored off flavor. Larger proportion off quality oil this year than last season.

##### Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Oct. 27.—Oil market at 20c. Some speculative sales at 20@20½c. Meal in fair demand; average Georgia points, \$21@21.50; Alabama, \$21. Hulls weaker at \$5.50, Atlanta.

##### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 27.—Crude steady at 19c.; Texas, 20c.; in Valley, apparently more mills storing than selling; refined meeting with some demand; basis, 26@26½c. for P. S. Y.; 25@25¼ for O. S. Y. ship's side New Orleans. Cake and meal dull and weaker; \$25@25.25 first half November; \$24@24.75 all November per long ton ship's side New Orleans; hulls unchanged.

#### CABLE MARKETS

##### Hamburg.

(By Cable to The National Provisioner.)

Hamburg, Oct. 27.—Cotton seed oil market easy, demand falling off, sales of good brands of off oil at 35 marks. Quote prime summer yellow at 36½ marks. Butter oil at 38½ marks.

##### Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, Oct. 27.—Cotton seed oil market is very quiet; buyers take hold only of prompt deliveries around 21 florins for prime summer yellow and 24 florins for butter oil

## The Procter & Gamble Co.

Refiners of All Grades of

## COTTONSEED OIL

Aurora, Prime Summer Yellow  
Boreas, Prime Winter Yellow  
Venus, Prime Summer White

Marigold Cooking Oil  
Puritan Salad Oil  
Jersey Butter Oil

City Address  
Procter, Cincinnati, U. S. A.

Office: CINCINNATI, O.  
Refinery: IVORYDALE, O.



**Marseilles.**

(By Cable to The National Provisioner.)  
Marseilles, Oct. 27.—Cotton seed oil market depressed and prices declining; demands rapidly falling off; quotations, prime summer yellow, 44 francs, and winter oil, 50 francs.

**Trieste.**

(By Cable to The National Provisioner.)  
Trieste, Oct. 27.—Cotton seed oil market is quiet, buyers have contracted for pretty large quantities and are now fairly well supplied; small sales of prime summer yellow at 46 francs, and of winter oil at 51 francs.

**Liverpool.**

(By Cable to The National Provisioner.)  
Liverpool, Oct. 27.—Cottonseed oil market steady; quotations nominal; off summer yellow at 17 shillings; and prime summer yellow, 17 1-6 shillings.

**COTTONSEED OIL EXPORTS**

Exports of cottonseed oil for the week ending October 27 and since September 1, were as follows:

From New York.		
Port.	For week.	From Sept. 1.
	Bbls.	Bbls.
Acajutla .....	..	6
Adelaide .....	6	53
Alexandria .....	..	560
Algiers .....	555	555
Ancona .....	75	150
Antigua .....	..	76
Antwerp .....	..	375
Auckland .....	..	20
Barbados .....	..	65
Bordeaux .....	..	250
Bridgeton .....	..	67
Bristol .....	10	10
Buenos Ayres .....	24	334
Cape Town .....	..	125
Cardiff .....	..	10
Cayenne .....	..	51
Christiania .....	..	101
Christiansand .....	..	25
Colon .....	..	88
Conakry .....	..	5
Copenhagen .....	25	975
Corinto .....	..	20
Dantzie .....	..	400
Demerara .....	..	182
Dundee .....	5,308	5,308
Dunkirk .....	..	200
East London .....	..	35
Fort de France .....	..	569
Fremantle .....	..	58
Galatz .....	..	150
Genoa .....	635	2,385
Georgetown .....	..	74
Gibraltar .....	..	50
Glasgow .....	..	50
Gothenberg .....	165	479
Guadaloup .....	..	494
Hamburg .....	..	840
Havana .....	33	159
Havre .....	625	6,404
Hong Kong .....	..	54
Hull .....	15	130
Kingston .....	161	504
Konigsberg .....	..	300
La Guaira .....	..	16
Leghorn .....	..	984
Liverpool .....	..	912
London .....	..	95
Macoris .....	..	510
Malmo .....	..	6
Malta .....	..	278
Manchester .....	..	70
Marseilles .....	..	1,450
Martinique .....	..	54
Massowah .....	..	19
Melbourne .....	..	164
Montevideo .....	640	1,427
Naples .....	150	750
Oran .....	750	1,706
Port au Prince .....	..	5
Port Limon .....	..	6
Port Natal .....	..	86
Port of Spain .....	..	15

Rio Janeiro .....	25	790
Rotterdam .....	..	1,905
St. Kitts .....	..	121
St. Thomas .....	..	8
Santiago .....	..	24
Santos .....	..	162
Sierra Leone .....	..	10
Southampton .....	..	250
Stavanger .....	..	35
Stettin .....	250	1,145
Stockholm .....	50	265
Sydney .....	..	366
Trieste .....	975	3,097
Trinidad .....	..	33
Valparaiso .....	..	228
Venice .....	1,390	5,890
Vera Cruz .....	..	37
Totals .....	11,967	45,715

**From New Orleans.**

Antwerp .....	50	1,550
Bremen .....	..	253
Copenhagen .....	..	150
Genoa .....	..	50
Glasgow .....	..	1,636
Hamburg .....	..	2,675
Havana .....	..	60
Havre .....	100	100
Liverpool .....	..	800
London .....	..	560
Marseilles .....	..	2,825
Rotterdam .....	1,515	6,685
Trieste .....	1,150	4,400
Totals .....	2,815	21,744

**From Galveston.**

Antwerp .....	..	1,980
Hamburg .....	..	80
Rotterdam .....	..	1,700
Trieste .....	..	50
Vera Cruz .....	3,300	3,300
Totals .....	3,300	7,110

**From Baltimore.**

Bremerhaven .....	..	200
Rotterdam .....	1,000	1,750
Stettin .....	530	530
Totals .....	1,530	2,480

**From Newport News.**

Hamburg .....	687	2,724
London .....	..	104
Rotterdam .....	3,308	3,308
Totals .....	3,995	6,136

**Recapitulation.**

From New York .....	11,967	45,715
From New Orleans .....	2,815	21,744
From Galveston .....	3,300	7,110
From Baltimore .....	1,530	2,480
From Newport News .....	3,995	6,136
Grand totals, all ports .....	23,607	83,185

**OIL MILL MEN ARE BLAMED.**

An interesting theory of last year's short cotton crop is suggested by a writer in the November number of the Woman's Home Companion in an article entitled "The Rise and Fall of Sully, King of Cotton." Oil mill men will be particularly interested in the theory advanced, because they are charged with being responsible, in a measure, for the deterioration of the crop. The writer says: "One fact was pre-eminently significant in Sully's calculations: The planter gets no cash from his cotton. Sully knew that this fact had driven him to the dangerous expedient of selling his seed to the oil mills, which, as he had observed with alarm, were springing up all over the South. Careful investigation revealed the fact that the oilmen advanced money to the farmer on his seed, and so great had the demand for this become that the price had advanced from

**ASPEGREN & CO.,**

Produce Exchange,  
NEW YORK,

**Commission Merchants****EXPORTERS****Cotton Oil, Tallow****AND GREASES.****Lombard Iron Works & Supply Company**  
AUGUSTA, GA.

Builders and Dealers in ENGINES, BOILERS, Tanks, Stacks, Standpipes, etc.; Bridge and Architectural Iron Work; Railroad, Cotton, Saw, Fertilizer, Oil and Ice MACHINERY and Supplies and Repairs; Shafting, Pulleys, Hangers, Leather and Rubber Belting and Hose; MILL SUPPLIES and TOOLS; Foundry, Machine, Boiler and Bridge Work. Capacity for 300 hands.

thirteen dollars to twenty-two dollars a ton.

"The most melancholy fact to Mr. Sully's mind was that the farmer's needs compelled him to sacrifice the seed from the first picking to the oilman. The seed of this picking is always the best. The cotton at this time grows lowest down under the bush, the lint is the strongest, and the seed the most virile. Sully knew that the farmer planted instead the seed from the second picking, and so sapped the strength of the product. It was on this pernicious and short-sighted practice of the planter that the Providence man based his predictions of a shortage of crops, foreseeing that constant deterioration of seed would produce in the end a decrease of its germinating power.

"When Sully returned to the North he communicated his fears to his customers. But any bull argument or tendency was antagonistic to the interests of the New England mill industry. Its captains turned a deaf ear to the broker's warning. Sully now went on record as predicting that the great surplusage of 1898-99 would result in a reduced acreage the following year, and that owing to the consumption of the vital seed by the oil mills and the impairment by frost of that planted, the producing power of the resultant crop would be light, that the following year the lintage would be still lighter, the seedless virile, and that during the fourth year there would be danger of a cotton famine."

**CLEVELAND A DISTRIBUTING POINT.**

Negotiations now in progress for the purchase of the wholesale meat and provision business of the Gibbons-Pinkett Company at Cleveland, O., by the Armour Packing Company will, if carried out, make Cleveland an important distributing point for the Armour company.

**JULIUS DAVIDSON**

Broker and Commission Merchant  
PACKING HOUSE PRODUCTS  
COTTONSEED OIL

302 and 303 Kemper Bldg. Kansas City, Mo.

# HIDES AND SKINS.

(Daily Hide and Leather Market.)

## Chicago.

**PACKER HIDES.**—The market is strong but quiet on most varieties. Packers are increasing their slaughter of native cattle this week, especially cows. Bids of 13¼c. are still being declined for October native steers as well as 13c. bid for some earlier salting, but as buyers are not inclined to pay the asking rates of ¼c. above these figures no sales of native steers are reported. Texas hides keep pretty well cleaned up, although there are some offerings of late salting as well as some strike hides that are held by one packer. The market on Texas is unchanged at 13, 12 and 11c. for the three weights. Packers have been unsuccessful in securing over 11¼c. for either butt brands or Colorados and have been quite free sellers of late at this price, though no further sales of butt brands or Colorados are reported to-day. Branded cows are in good inquiry at 10¾c. and the market on these is pretty well cleaned up. There is a good demand for native cows, especially light weights. One packer has sold 3,000 light native cows at 11¼c. and another packer sold 1,000 of these at the same figure. A leading packer is offering 4 cars of October light native cows at 11½c., which are in salt at Chicago, also a car of September and October St. Louis heavy native cows at 11¾c. The scarcity and good demand for country extreme light cows has prompted tanners in paying 11¾c. for packer extreme light cows. Native and branded bulls are unchanged, with no further sales.

**COUNTRY HIDES.**—The market continues very strong, but few sales of buffs are being made on account of the fact that dealers here are mostly sold ahead and buyers are not willing to pay 10½ and 9½c. for future delivery. It is safe to say, however, that no buffs are obtainable here to-day in straight lots at under 10½ and 9½c. One car of country spready cows has been sold at 11c. selected. Heavy cows are strong at 10½ and 9½c., with limited offerings. Extremes are in very active inquiry and decidedly firm in price. It is learned, however, that the car of extremes which was reported sold yesterday at 11 and 10c. was sold on 30 days' time without interest. Best Western extremes are quotable, however, on a cash basis at 10¾c. to 11c. selected, and Southwesterns are not obtainable under 10½c. Heavy steers are quotable all the way from 10¾ to 11¼c. selected, according to lots, and one car of country packer native steers in bundle condition has been sold at 11¾c. for No. 1's and 10¾c. for No. 2's. Bulls are quotable at 8½c. flat, with some car lots held at 8¼c. flat.

**CALFSKINS.**—Offerings continue very light, as many dealers have not as yet caught up on previous sales, and receipts at present are meager. The market continues quotably very strong at 14¼c. for Chicago city skins and 14½c. talked by dealers to sell ahead. Outside cities are strong at 14 to 14¼c. and ordinary lots of countries are in good demand at 13¾c., with fresh butcher take-off selling in Ohio as high as 14c. Kips are scarce, with good lots unobtainable under 12 to 12¼c. Deacons, 72½ and 92½c.

**SHEEPSKINS.**—The strength of the wool situation, including pulled wools, is reflected in the pelt market and is responsible for the present high values that are being realized. It is reported that Armour & Company had offered his pelts to a certain buyer at \$1.25 and the buyer made a counter offer of \$1.17½ and that these pelts have been since sold at \$1.35. This sale is the only one reported as yet over \$1.25, but the market is very strong. Country pelts are quickly picked up and strong, with some fresh butcher stock selling as high as \$1.15. Prices on countries range down from this figure as to quality.

## New York.

**DRY HIDES.**—It is understood that 3,800 Bogotas, etc., have been sold at prices ranging from 19¼ to 20¼c. Offerings continue small and prices firm.

**CITY SLAUGHTER HIDES.**—One of the local packers has cleaned out his native steers up to Nov. 1st, estimated at about 4,000, and it is understood that the price secured was 13¼c. A car of outside native steers has also been sold at 12½c.

**COUNTRY HIDES AND CALFSKINS.**—One large New York State dealer is reported to have cleaned out his holdings of cows at 10c. flat, but outside of this transactions are light, as most dealers are closely cleaned up and there are consequently few offerings. The market on straight car lots of cows is quotable at 10c. flat. One local dealer is offering a car of bulls at 8¾c. selected. Calfskins are strong, but with few sales, on account of the scarcity of stock. Straight lots of countries are not obtainable under \$1.05, 1.35 and 1.65, and many offerings are held above these figures.

## Leather Conditions.

It is reported that a Boston tanner has made large sales of light union sole on the basis of 33c. for firsts and has advanced the price to 34c. for No. 1 light. There is a more active trade in Boston in all kinds of hemlock, particularly light sides and chickens. There are practically no stocks of light hemlock here or in Boston and nothing in any weights of rejects or scabs. Prices on hemlock are very firm but unchanged. One Western tanner is cleaned up at his branch here on over weight plump slaughter hemlock sides and all weights of No. 1's. It is now learned that sales of sole leather from here to Japan have been much larger than at first reported and that one New York tanner alone has sold over 100,000 sides of union, hemlock and oak and sample cars of Texas oak to Japan, most of which will be sent via New Orleans. Considerable Western packer slaughter hemlock has also been sold to Japan. The Japanese buyers cleaned up everything in California before operating in the Eastern sole leather market, and their total purchase of California and Eastern leather will amount to a very large aggregate. Some inquiry is also reported for sole leather from Russian buyers.

The Stillwell-Provisioner Laboratory, 36 Gold street, New York City, is the official laboratory of the New York Produce Exchange. Submit your tests to its chemists.

## AUSTRALIAN LEATHER ADULTERATION

In discussing British imports of Australian leather, a correspondent of the British Trade Journal at Sydney, New South Wales, deals at length with the practice of adulteration by means of chloride of barium. Among other reasons for the decrease in Australian leather exports he says:

The Australian medical profession are unanimous in their denunciation of the use of barium. Dr. Ashburton Thompson, president of the New South Wales board of health, said: "Chloride of barium is a poison when taken internally. In the course of making up leather which has been treated with it a dust is evolved. The dust is mechanically taken into the lungs. But that danger can be prevented by one of the many appliances used in other trades for controlling dust. If the dust is controlled in that way—and I think there should be no difficulty—the chloride of barium will not reach the workmen. But as regards its use in the State, it appears that prevention is entirely in the hands of the trade."

It is not improbable that the suggestion of Doctor Armstrong to the effect that leather adulteration should be the subject of repressive legislation will be acted upon when the next session of the State parliament commences. In the meanwhile, the systematic export of adulterated leathers to the East is occasioning a widely spread prejudice against Australian leather in the Japanese and other markets. The New South Wales commercial agent in the East, in a report to the state government, says: "I regret to state that our New South Wales leather is now being looked upon with a very great amount of disfavor in the East. It is freely spoken of as a leather adulterated to increase its weight by the introduction of chemicals, or the process known as 'normissa.' If normissa acted as a preservative it would not be thought so objectionable, but the samples shown me exhibited objectionable white blotches, fatal to the leather, especially if required for boots. This defect has an important bearing not only on the sale of our leather, but on the sale of our products generally, for when any product proves bad the contagion spreads to other productions. Apart from the above there is not sufficient care taken in the skinning of animals, the result being that the hides exhibit many cuts and waste, also brand marks. I was shown many hides from America, but failed to find any defects whatever. The hides were well tanned and clean and free from cuts or brands. The leather market in the Orient is decidedly on the increase, and an active demand exists for good sole and other leather. It is therefore our own fault if we do not succeed in the East."

## CARROLL S. PAGE, HYDE PARK, VT.

Green Calfskins, Country Hides, Sheep  
Pelts, Tallow, Bones.

Wool Puller and  
Tallow  
Renderer

Manufacturer of  
Page's Perfected  
Poultry Food



## CHICAGO SECTION



Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, Oct. 22, averaged \$8.0616 per pound.

One of the largest machinery houses in Chicago states there is a greatly increased demand for machinery. Other houses make the same statement.

If the Russian fleet did really take those few fishing boats for Japanese submarines, what would they take Judge Bradwell's house-boat for, with Pete Hamler in the conning tower?

John Pippert, Jr., has been sent by Nelson Morris & Co. to Pine Bluff, Ark., to manage the branch house of the company there. He has been in the employ of the company in the Chicago offices.

Samuel E. Dunham, one of the oldest traders on the Board of Trade, has joined the Davidson Commission Co., Rialto Building, and will have charge of provisions, cottonseed products and fertilizers for that company.

The American Agricultural Packing Company, T. W. Taliaferro, general manager; Fred W. Wilder, general superintendent and president. It will all come out in the wash, and in the meantime T. W. is keeping his own counsel.

Armour & Company will soon commence to build their soap factory addition, six stories, 308 x 121 feet, at Nos. 1056-1082 32d street, for which permit was recently granted. This building will cost close to a quarter of a million. W. J. Wright is the architect.

By the way, is Kreider out of the Cudahy Packing Company? If so, he certainly will not be lost track of. The Cudahys are clever and successful men, and have turned out some king-pins. A Cudahy man is worth the money.

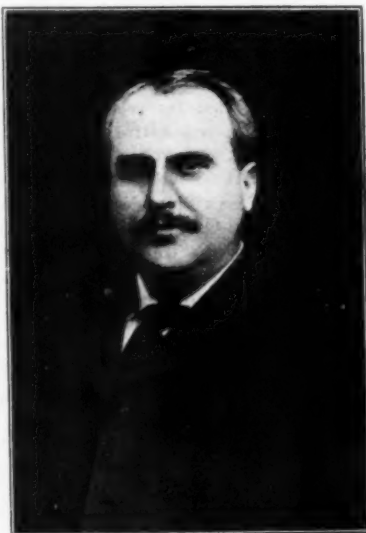
Suit for \$500 has been brought against the National Surety Company by the Amalgamated Meat Cutters' and Butcher Workmen's Union on the bond of John W. Barry, treasurer of one of the local unions. Barry, it is said, has failed to account for all the funds intrusted to him.

Armour & Company have within the past few days concluded negotiations for the Gibbons-Pinkett Company's business at Cleveland, O. This is a very important deal for the big Chicago concern, which doubtless will make Cleveland one of its largest distributing points.

The only Henri J. landed back from St. Louis in excellent condition, thanks to the

combined efforts of Mrs. and Miss Seiter and Mr. Theurer, of Theurer & Norton, Cleveland. He thinks the Fair is splendid, but the Missouri hog is not in it with the Iowan.

Roberts & Oake, packers, right in the midst of Packingtown, would seem a conclusive refutation of the assertion that "the big fellows won't allow the little ones to live." Not only are they living, but they are prospering and have the respect of everybody in the trade having the honor of their acquaintance.



COL. W. E. SKINNER.

The three Chicago tanneries of the American Hide and Leather Company have returned to the ten-hour day after working on the nine-hour basis for eighteen months. The change affected 1,200 men, of whom eighty, being members of the union, struck. Competition, officers of the company said, made the longer workday necessary.

By the way, isn't it about time for J. O. Armour to purchase Harry Seiter's packinghouse again? The ceiling of the general office has been ornamented and frescoed and his roll-top has been cleaned up, and that "Who's this" chair is a dream. Have to wipe your feet now before you dare go in.

Justice Brewer, of the United States Supreme Court, on Oct. 24 decided that palm oil is artificial coloring matter, and so dealt oleomargarine another blow. The oleomargarine business is badly persecuted. Wonder why

some of these people who are so anxious about our health (ostensibly) don't go after those fake butter manufacturers and dealers?

Sam McClean? Known from coast to coast as the smoothest little big man in the provision business. Well bred, trained to the fraction of a second, why wouldn't he be a cracker-jack? Acknowledged when on the Board of Trade the cleverest ever, made shekels when some of the best of them were wearing that indelible worried look that has to be chopped off with an axe. Sam'll do.

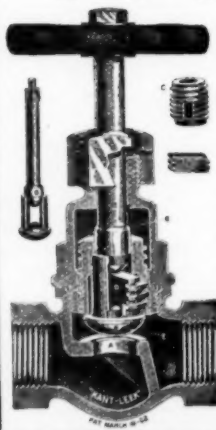
S. W. Allerton, the veteran packer, who is now at Pasadena, Cal., says Mississippi, Louisiana and Arkansas are regular picnic grounds, but Pasadena is the garden spot of the world. The only trouble is, while we must agree with the worthy gentleman, we can't all locate on that garden spot, so we have to jolly ourselves into believing that right where we happen to be is the most desirable ever, especially when we cannot break away or out.

A very good likeness appears herewith of Mr. W. E. Skinner, secretary and general manager of the International Live Stock Exposition, which through his effort and energy has become the greatest annual institution of its kind in the world. Briefly sized up, W. E. is one of the sunniest "Sunny Jims" ever; has that genuine old-gold smile and a cheery word for everybody, and sticks to it "that there never was a drought yet didn't wind up in rain."

### Burlington Brass Works BURLINGTON, WIS.

JAMES B. CLOW & SONS, Agents, CHICAGO

#### THE "Kant Leek" VALVE



SELF-GRINDING  
SELF-SEATING  
ALWAYS TIGHT

Constant use improves them.  
No discs to give out.  
No repair kit needed.  
Always ready.  
It never fails.

We guarantee every valve tested to

200 POUNDS  
COLD WATER

**HENRY DUMMERT**  
218 La Salle Street  
CHICAGO

Broker and Commission Merchant  
in TALLOW, GREASE and COTTONSEED OIL.  
HIGHEST REFERENCES.



The Horse Show at the Coliseum the past week was a grand success in every way. The finest horses from East and West, some 600, were exhibited and put through all the various riding and driving stunts, to the delight of the vast assemblages each evening. It is needless to say that society outshone itself and the aggregation of beautiful and splendidly gowned women it would seem impossible to duplicate anywhere. And next the immense stock show, Nov. 26 to Dec. 3.

It was reported last week on 'Change that the management of Swift & Company was about to list the stock of the company on the New York Stock Exchange, presumably for the purpose of making a wider market for it. The report was denied by Treasurer L. A. Carton, of the company. He said: "No steps have been taken by the management of Swift & Company toward the listing of the stock of the company on the New York Exchange. While anything that might be shown to the advantage of the company is possible for the future, the subject is not now under consideration. Our stock is very closely held by investors, and is not a speculative issue. The capitalization of the company is small. There is no reason for making a wider market for the stock."

During the strike the packers asked their office men to step in and help some, not expecting that they would do much, but if they showed willingness that was enough. Some showed willingness and some didn't, and those that didn't haven't done anything since. Big Brother John donned overalls, and would you believe it, he actually trucked one barrel of pork loins during the two months, and it didn't lay him up, either. But John is a powerful man. Since the strike Brother Barthruft slips a cog now and again, about like this: "'Am and"! "White wings straight up"! To those not belonging to our order this will not appeal, no doubt.

But, say! Glory has its drawbacks, too. A certain young fellow who was in the Spanish-American war and unfortunately had one of his feet amputated to save the rest of his anatomy, came home, got a nice position in "The Yards," and finally fell in love with an estimable young lady. He won out, proposed, was accepted, and they were married. And then she discovered his nibs had an artificial foot, and was angry because he had not mentioned the matter to her before. He pleaded and argued, but she could not be consoled, and a truce was decided on. Ma should settle the question, and so she telegraphed to ma as follows: "John has only one foot; what shall I do?" The reply is not on record.

The annual convention of the National Livestock Exchange at St. Louis was a big success. It was largely attended, and much matter of importance was discussed. Next year's meeting will be at Buffalo. The following officers were elected for the ensuing year: J. C. Church, Chicago, president; Chas. W. Baker, Chicago, secretary; O. W. Hudson, Sioux City, treasurer; vice-presidents, A. T. Kechler, St. Louis; W. M. Ward, Sioux City; John Fitzroberts, Omaha; J. C. Me-



# "ABC"

SYNONYMOUS  
WITH

**STRENGTH**

**DURABILITY**

**EFFICIENCY**

IN

## Ventilating Fans

**FANS AND BLOWERS**

For All Purposes

### American Blower Company

**DETROIT**

**NEW YORK**
**CHICAGO**
**LONDON**

Coy, Kansas City; E. M. Prouty, St. Paul; O. E. Flat, Fort Worth; E. S. Thompson, Cleveland; S. W. Jeffries, Pittsburg; Frank Huddleston, Buffalo, and C. M. Fifer, Peoria. Executive Committee: Mortimer Levering, Charles Kelly, Chicago; L. E. Cooper, H. Carroll, St. Joseph; G. J. Ingwersen, Charles Van Alstein, Omaha; Joseph H. Campbell, C. M. Keys, St. Louis; W. B. Stickney, J. C. Swift, Kansas City; H. B. Carroll, G. W. Hancock, St. Paul; V. S. Wardlaw, J. K. Rosson, Fort Worth; P. Miller, H. Rove, Cleveland; W. A. Merritt, P. B. Rinkman, Pittsburg; Joseph Stevens, John Hughes, Buffalo; E. J. Cushin and T. J. Aylward, Peoria.

#### SKINNER'S LATEST PROJECT.

Another coliseum will be ready for big shows in Chicago by next April. It will be located at the stock yards in the block back of Forty-third and Forty-fourth streets in Halsted street. It will be the property of the Union Stock Yards and Transit Company and hereafter will be devoted to the annual exhibitions of the International Live Stock Exposition Association.

Ground will be broken for this enormous building next week. Its dimensions will be 650 by 225 feet, and it will cost \$175,000. It was originally planned to have it completed for the big live stock show this year, which is to be held from November 26 to December 3, but owing to strike troubles and other circumstances it was impossible to complete the work.

At this year's show there will be over 11,000 head of the finest live stock in the world, and there was great anxiety to have one building which might house the entire show, but it will have to be deferred until next season. The new coliseum will be the largest of any of the buildings at the yards devoted to exhibition purposes.

General Manager W. E. Skinner has just returned from the American royal cattle show at Kansas City, where he was present in the interest of the Chicago show. In

discussing the plans for the new building he said:

"The Union Stock Yards Company, desiring to secure permanency of the live stock organization, requested the association to secure 1,000 membership of well-known stockmen all over the country, each member to pay \$100 for a 'ten years' membership. This has been done, and the erection of the new building will be begun next week.

"The primary object of our association is to encourage the breeding of the best stock in the world, and upon educational lines solely rests the entire fabric of the stock show. The faculty of the agricultural colleges of the country have gladly given aid, as well as the leading animal husbandry experts of the world. The show every year is designed to be a great object lesson to the agricultural population of America, and it has been fulfilling this purpose. A gradual improvement in the breeding and feeding of stock is shown each year, and it can be traced directly to the lessons of the stock show.

"The \$100,000 secured from memberships in the association will not be used for the erection of the new coliseum, but will simply be a guarantee of stability of the organization."

It will be necessary this year to use the dozen large buildings in the yards which can be utilized for show purposes, and these will be wholly inadequate to house all the exhibits, it being necessary again to erect an enormous tent for the horse show. The stock shown will easily be worth an intrinsic value of \$1,000,000, ranging in value as high as \$100,000, and representing the prize winners of two continents. The most eminent breeders and experts of this country and Great Britain will act as judges of the thousands of cattle, sheep, swine and horses which will be shown.

Dealers looking for bargains in equipment should watch page 48 from week to week.

## CHICAGO PROVISION LETTER.

(Special to The National Provisioner from C. D. Foreyth & Co.)

Chicago, Oct. 26.—We quote today's market as follows: Green hams, 10@12 ave., 9½; 12@14 ave., 9; 14@16 ave., 8½; 18@20 ave., 8½; green picnics, 5@6 ave., 6½; 6@8 ave., 6½; 8@10 ave., 6¼; 10@12 ave., 6¼; green New York shoulders, 10@12 ave., 6¼; 12@14 ave., 6¼; green skinned hams, 18@20 ave., 9¼; green clear bellies, 8@10 ave., 9½; 10@12 ave., 8¾; No. 1 S. P. hams, 8@10 ave., 9½; 10@12 ave., 9½; 12@14 ave., 8¾; 14@16 ave., 8¾; 18@20 ave., 8¾; No. 2 S. P. hams, 10@12 ave., 8¾; 12@14 ave., 8¾; 14@16 ave., 8; No. 1 S. P. skinned hams, 10@18 ave., 9½; 18@20 ave., 9¼; 20@22 ave., 9¼; 22@24 ave., 9¼; 24@26 ave., 9; No. 1 S. P. picnics, 5@6 ave., 6½; 6@8 ave., 6½; 7@9 ave., 6¼; 8@10 ave., 6¼; 10@12 ave., 6¼; No. 1 S. P. New York shoulders, 8@10 ave., 7; 10@12 ave., 7; S. P. clear bellies, 8@10 ave., 9; 10@12 ave., 8¾.

## CHICAGO PROVISION MARKET

## RANGE OF PRICES

SATURDAY, OCT. 22, 1904.

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
Jan.	7.27	7.30	7.27	7.27
May	7.35	7.37	7.35	7.37

RIBS—(Boxed 25c. more than loose)—				
	Open.	High.	Low.	Close.
Jan.	6.60	6.60	6.57	6.57
May	6.72	6.72	6.70	6.70

PORK—(Per barrel)—				
	Open.	High.	Low.	Close.
Jan.	12.60	12.65	12.60	12.62
May	12.55	12.57	12.53	12.55

MONDAY, OCT. 24, 1904.

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
Jan.	7.30	7.32	7.27	7.27
May	7.37	7.40	7.32	7.35

RIBS—(Boxed 25c. more than loose)—				
	Open.	High.	Low.	Close.
Jan.	6.60	6.60	6.55	6.55
May	6.72	6.75	6.67	6.67

PORK—(Per barrel)—				
	Open.	High.	Low.	Close.
Jan.	12.60	12.65	12.55	12.55
May	12.57	12.60	12.50	12.50

TUESDAY, OCT. 25, 1904.

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
Jan.	7.22	7.22	7.10	7.10
May	7.32	7.32	7.17	7.17

RIBS—(Boxed 25c. more than loose)—				
	Open.	High.	Low.	Close.
Jan.	6.50	6.55	6.42	6.42
May	6.62	6.62	6.55	6.55

PORK—(Per barrel)—				
	Open.	High.	Low.	Close.
Jan.	12.47	12.50	12.32	12.32
May	12.37	12.40	12.35	12.35

WEDNESDAY, OCT. 26, 1904.

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
Jan.	7.07	7.15	7.07	7.07
May	7.22	7.22	7.17	7.17

RIBS—(Boxed 25c. more than loose)—				
	Open.	High.	Low.	Close.
Jan.	6.40	6.45	6.40	6.40
May	6.52	6.60	6.52	6.57

PORK—(Per barrel)—				
	Open.	High.	Low.	Close.
Jan.	12.30	12.40	12.30	12.32
May	12.35	12.35	12.35	12.35

THURSDAY, OCT. 27, 1904.

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
Jan.	7.17	7.17	7.12	7.17
May	7.22	7.30	7.22	7.25

RIBS—(Boxed 25c. more than loose)—				
	Open.	High.	Low.	Close.
Jan.	6.50	6.50	6.45	6.50
May	6.65	6.65	6.60	6.65

PORK—(Per barrel)—				
	Open.	High.	Low.	Close.
Jan.	12.40	12.47	12.32	12.42
May	12.50	12.52	12.35	12.52

FRIDAY, OCT. 28, 1904.

LARD—(Per 100 lbs.)—				
	Open.	High.	Low.	Close.
Jan.	7.10	7.12	7.02	7.05
May	7.17	7.20	7.15	7.15

RIBS—(Boxed 25c. more than loose)—				
	Open.	High.	Low.	Close.
Jan.	6.42	6.50	6.42	6.45
May	6.60	6.62	6.60	6.60

PORK—(Per barrel)—				
	Open.	High.	Low.	Close.
Jan.	12.37	12.50	12.37	12.42
May	12.50	12.55	12.45	12.47

SEE THE LIST OF  
BARGAINS  
ON PAGE 48

## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 17.....	32,825	1,360	81,301	41,738
Tuesday, Oct. 18.....	10,782	982	18,901	32,104
Wednesday, Oct. 19.....	21,788	1,225	18,828	32,600
Thursday, Oct. 20.....	14,266	650	16,508	31,199
Friday, Oct. 21.....	3,977	383	12,740	4,223
Saturday, Oct. 22.....	622	210	9,530	3,720

Totals this week.....	84,260	4,810	107,618	145,584
Previous week.....	84,230	5,014	116,439	147,477
Cor. week 1903.....	82,809	5,963	108,090	145,683
Cor. week 1902.....	78,280	4,074	140,223	122,696

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 17.....	6,430	320	5,788	8,397
Tuesday, Oct. 18.....	4,542	32	2,891	17,872
Wednesday, Oct. 19.....	6,026	23	3,803	12,761
Thursday, Oct. 20.....	8,115	170	2,801	13,735
Friday, Oct. 21.....	6,328	11	2,944	12,615
Saturday, Oct. 22.....	721	98	634	7,201

Totals this week.....	32,162	674	18,761	72,581
Previous week.....	32,628	647	17,283	70,693
Cor. week 1903.....	33,440	1,048	22,459	56,628
Cor. week 1902.....	27,860	1,005	14,729	29,225
Combined receipts of hogs at eleven markets for week ending Oct. 22, 1904.....			320,000	
Week ago.....			365,000	
Year ago.....			312,000	
Two years ago.....			407,000	
Total receipts for year to date, 16,886,000, against 17,240,000 year ago, 17,154,000 two years ago.				

CHICAGO HOG SLAUGHTER.				
Chicago packers slaughtered hogs during week ending Oct. 22, as follows:				
Armour & Co.....				20,700
Anglo-American.....				11,900
Continental.....				3,300
Swift & Company.....				16,200
Hammond & Co.....				3,900
Morris & Co.....				6,600
Boyd-Lunham & Co.....				4,500
S. & S.....				6,600
H. Boore & Co.....				3,400
Robert & Oakie.....				2,200
Other packers.....				10,600
Total.....				89,900
Left over.....				2,000
Week ago.....				86,800
Year ago.....				88,400
Two years ago.....				123,600
Three years ago.....				105,200

## AVERAGE PRICE OF HOGS.

Week ending Oct. 22.....	\$5.11
Previous week.....	5.57
Year ago.....	5.31
Two years ago.....	6.84
Three years ago.....	6.08
Estimated receipts of live stock week ending October 29:	
Cattle.....	85,000
Hogs.....	120,000
Sheep.....	145,000

## AVERAGE PRICE OF GOOD BEEF CATTLE.

Week ending Oct. 22.....	\$5.40
Previous week.....	5.30
Three weeks ago.....	5.20
Year ago.....	4.85
Two years ago.....	6.40

## CATTLE.

Beers, choice to prime.....	\$6.30@7.00
Steers, good to choice, 1,200 to 1,500 lbs.....	5.85@6.25
Steers, fair to good exporters.....	5.30@5.85
Steers, medium beef.....	4.50@5.30
Steers, inferior and plain.....	2.60@3.25
Steers, grass Texas.....	3.00@3.50
Steers, fed Texas.....	3.75@5.65
Steers, western range.....	3.50@5.50
Cows and heifers, fair to good.....	3.00@3.50
Cows and heifers, good to fancy.....	3.75@4.50
Cows, good cutting to fair beef.....	1.00@1.75
Cows, common to good canners.....	3.00@3.50
Stockers and feeders, poor to fair.....	2.10@3.50
Stockers and feeders, good to choice.....	3.25@4.10
Bulls, poor to choice.....	1.75@4.15
Bulls, common to fair.....	2.75@5.00
Calves, good to choice.....	5.00@6.75

## HOGS.

Heavy shippers, good to choice.....	\$5.35@5.50
Butcher weights, good to choice.....	5.35@5.50
Heavy packing, rough to fair.....	4.85@5.15
Heavy mixed, plain to good.....	5.00@5.25
Heavy mixed, 150 to 200 lbs.....	5.10@5.25
Good to choice, 185 to 200 lbs.....	5.15@5.30
Pigs, poor to choice, 90 to 130 lbs.....	4.10@5.10

## SHEEP.

Wethers, good to prime, mixed.....	\$4.00@4.25
Mixed lots, fair to good.....	3.15@3.90
Wethers, western grass, fair to prime.....	3.25@4.15
Ewes, fair to fancy.....	3.90@4.05
Ewes, plain to good breeding.....	3.20@3.75
Culls, bucks and sealwags.....	1.50@2.50
Yearlings, good to prime.....	4.00@4.35
Yearlings, poor to fair.....	3.50@3.80
Lambs, fat western range.....	4.80@5.75
Lambs, native, good to prime.....	5.40@5.75
Lambs, native, poor to fair.....	3.25@5.20
Lambs, range feeders.....	4.10@4.60

## CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

## Beef.

Native Rib Roasts.....	18@20
" Sirloin Steaks.....	18@20
" Porterhouse Steaks.....	20@25
" Pot Roasts.....	8@10
Rib Roasts from light cattle.....	8@10
Beef Stew.....	6@8
Beefless Corned Briskets.....	18
Corned Rump Native.....	7@10
" Flank.....	6
Round Steaks.....	10@12½
" Roasts.....	10@12½
Shoulder Steaks.....	10@12½
" Roasts.....	10@12½
Neck End Trimmed.....	7
Roiled Roast.....	10@12½

## Lamb.

Hind Quarters.....	12½
Fore.....	8
Legs.....	14
Stew.....	6
Shoulders.....	8
Chops, Rib and Loin.....	18

## Mutton.

Legs.....	10
Stew.....	4
Shoulders.....	4
Hind Quarters.....	9
Fore.....	6
Rib and Loin Chops.....	14

## Pork.

Pork Loin.....	12
" Chops.....	12½
" Tenders.....	18
" Butts.....	10
Spare Ribs.....	6
Blades.....	6
Hocks.....	7
Pine Heads.....	5
Leaf Lard.....	8

## Veal.

Hind Quarters.....	12½
Fore.....	10
Legs.....	14
Brands.....	8@10
Shoulders.....	15
Cutlets.....	20

## Butchers' Offal.

Tallow.....	30@34
Mixed Bone and Tallow.....	20@24
Calfskins 8 to 15 lb.....	10@12½
Calfskins, under 8 lb. each.....	6@8

## SOUTH WATER STREET MARKETS.

## Live Poultry.

Turkeys.....Old, 10@12.....Young, 14@15	
Chickens.....	8@9
Hens.....	8@9
Roosters.....	7@8
Springs.....	10@10
Ducks.....	10@11
Geese.....	8@9

## Iced Dressed Poultry.

Turkeys, Mixed weights.....	11 @15
Chickens.....	8@9
Springs.....	9 @10
Ducks.....	10@12
Geese.....	8@9

## Veal.

Choice.....	8½@9½
Heavy.....85 to 130 lbs.....	7 @8½
Medium.....65 to 80 lbs.....	6 @7½
Small.....50 to 60 lbs.....	5 @6
Coarse.....small to heavy.....	4 @4½

## Butter.

Creamery, Extras.....	@21
" Firsts.....	18 @19
" Seconds.....	15 @16
Dairies, Choice.....	@18
" Firsts.....	@14
" Ladies.....	@13
" Packing stock.....	@12½

## Eggs.

Extras.....	@23
Prime firsts.....	@20½
Firsts.....	@19½
Fresh, at mark, cases inc.....	14 @18



## MARKET PRICES

## CHICAGO.

## WHOLESALE FRESH MEATS.

Carcass Beef.	
Western Cows.....	49¢ @ 5
Native Cows.....	54¢ @ 5 1/2
Western Steers.....	54¢ @ 5 1/2
Good Native Steers.....	54¢ @ 5 1/2
Native Steers, Medium.....	54¢ @ 5 1/2
Helfers, Good.....	54¢ @ 5 1/2
Helfers, Medium.....	54¢ @ 5 1/2
Hindquarters.....	14¢ over straight Beef
Forequarters.....	14¢ under
Beef Cuts.	
Steer Chucks.....	54¢ @ 6
Cow Chucks.....	54¢ @ 6
Boneless Chucks.....	54¢ @ 6
Medium Plates.....	54¢ @ 6
Cow Rounds.....	54¢ @ 6
Steer Rounds.....	54¢ @ 6
Cow Loins, Common.....	54¢ @ 6
Cow Loins, Medium.....	54¢ @ 6
Cow Loins, Good.....	54¢ @ 6
Steer Loins, Light.....	54¢ @ 6
Steer Loins, Heavy.....	54¢ @ 6
Beef Tenderloins, No. 1.....	54¢ @ 6
Beef Tenderloins, No. 2.....	54¢ @ 6
Strip Loins.....	54¢ @ 6
Stript Butts.....	54¢ @ 6
Shoulder Clods.....	54¢ @ 6
Rolls.....	54¢ @ 6
Hump Butts.....	54¢ @ 6
Trimnings.....	54¢ @ 6
Shank.....	54¢ @ 6
Cow Ribs, heavy.....	54¢ @ 6
Cow Ribs, Common Light.....	54¢ @ 6
Steer Ribs, Light.....	54¢ @ 6
Steer Ribs, Heavy.....	54¢ @ 6
Loins Ends, steer-native.....	54¢ @ 6
cow.....	54¢ @ 6
Hanging Tenderloins.....	54¢ @ 6
Flank Steak.....	54¢ @ 6
Beef Offal.	
Livers.....	54¢ @ 6
Hearts.....	54¢ @ 6
Tongues.....	54¢ @ 6
Sweetbreads.....	54¢ @ 6
Ox Tails, each.....	54¢ @ 6
Fresh Tripe—plain.....	54¢ @ 6
H. O.....	54¢ @ 6
Kidneys.....	54¢ @ 6
Brains.....	54¢ @ 6
Veal.	
Heavy Carcass Veal.....	54¢ @ 6
Light Carcass.....	54¢ @ 6
Medium Carcass.....	54¢ @ 6
Good Carcass.....	54¢ @ 6
Medium Saddles.....	54¢ @ 6
Good Saddles.....	54¢ @ 6
Medium Racks.....	54¢ @ 6
Good Racks.....	54¢ @ 6
Veal Offal.	
Brains.....	54¢ @ 6
Sweetbreads.....	54¢ @ 6
Plucks.....	54¢ @ 6
Heads, each.....	54¢ @ 6
Lambs.	
Medium Cawl.....	54¢ @ 6
Good Cawl.....	54¢ @ 6
Round Dressed Lambs.....	54¢ @ 6
Saddles Cawl.....	54¢ @ 6
R. D. Lamb Saddles.....	54¢ @ 6
Cawl Lamb Racks.....	54¢ @ 6
R. D. Lamb Racks.....	54¢ @ 6
Lamb Fries, per pair.....	54¢ @ 6
Lamb Tongues, each.....	54¢ @ 6
" Kidneys, each.....	54¢ @ 6
Mutton.	
Medium Sheep.....	54¢ @ 6
Good Sheep.....	54¢ @ 6
Medium Saddles.....	54¢ @ 6
Good Saddles.....	54¢ @ 6
Medium Racks.....	54¢ @ 6
Good Racks.....	54¢ @ 6
Mutton Legs.....	54¢ @ 6
Mutton Steaks.....	54¢ @ 6
" Loins.....	54¢ @ 6
" Tongues, each.....	54¢ @ 6
" Heads, each.....	54¢ @ 6
Fresh Pork, Etc.	
Dressed Hogs.....	54¢ @ 6
Pork Loins.....	54¢ @ 6
Leaf Lard.....	54¢ @ 6
Tenderloins.....	54¢ @ 6
Spare Ribs.....	54¢ @ 6
Butts.....	54¢ @ 6
Hocks.....	54¢ @ 6
Trimnings.....	54¢ @ 6
Tails.....	54¢ @ 6
Snouts.....	54¢ @ 6
Pigs Feet.....	54¢ @ 6
Pigs Heads.....	54¢ @ 6
Blade Bones.....	54¢ @ 6
Cheek Meat.....	54¢ @ 6
Hog Plucks.....	54¢ @ 6
Neck Bones.....	54¢ @ 6
Skinny Shoulders.....	54¢ @ 6
Pork Hearts.....	54¢ @ 6
" Kidneys.....	54¢ @ 6
" Tongues.....	54¢ @ 6
Slip Bones.....	54¢ @ 6
Tail.....	54¢ @ 6
Brains.....	54¢ @ 6
Backfat.....	54¢ @ 6
Hams.....	54¢ @ 6
Chas.....	54¢ @ 6
Shoulders.....	54¢ @ 6
Belies.....	54¢ @ 6

## SAUSAGE.

Colth Bologna.....	54¢ @ 6
Bologna, large, long, round and cloth.....	54¢ @ 6
Choice Bologna.....	54¢ @ 6
Viennas.....	54¢ @ 6
Frankfurts.....	54¢ @ 6
Blood, Liver, and Headcheese.....	54¢ @ 6
Tongue.....	54¢ @ 6
White Tongue.....	54¢ @ 6
Minced Ham.....	54¢ @ 6
Prepared Ham.....	54¢ @ 6
New England Ham.....	54¢ @ 6
Compressed Ham.....	54¢ @ 6
Large Compressed Ham.....	54¢ @ 6
Berliner Ham.....	54¢ @ 6
Boneless Ham.....	54¢ @ 6
Oxford Ham.....	54¢ @ 6
Polish Sausage.....	54¢ @ 6
Leona, Garlic, Knoblauch.....	54¢ @ 6
Smoked Pork.....	54¢ @ 6
Veal Ham.....	54¢ @ 6
Farm Sausage.....	54¢ @ 6
Pork Sausage, bulk or link.....	54¢ @ 6
Pork Sausage, short link.....	54¢ @ 6
Special Prepared Ham.....	54¢ @ 6
Boneless Pigs Feet.....	54¢ @ 6
Ham Bologna.....	54¢ @ 6
Special Compressed Ham.....	54¢ @ 6
Boston Roll.....	54¢ @ 6
Cubans Sausage.....	54¢ @ 6

## Summer Sausage.

Supreme Summer, H. C., New Medium Dry.....	54¢ @ 6
German Sausage, Dry.....	54¢ @ 6
Holsteiner.....	54¢ @ 6
Mettwurst.....	54¢ @ 6
Farmer.....	54¢ @ 6
Daries, H. C., New.....	54¢ @ 6
Italian Sausage, New.....	54¢ @ 6
Monarque Cervelat.....	54¢ @ 6

## Sausage in Oil.

Smoked Pork, 1-50.....	54¢ @ 6
Bologna, 1-50.....	54¢ @ 6
Viennas, 1-50.....	54¢ @ 6
2-30.....	54¢ @ 6
3-30.....	54¢ @ 6

## Sausage in Brine.

Fresh Pork Link.....	54¢ @ 6
Liver Sausage.....	54¢ @ 6
Blood Sausage.....	54¢ @ 6
Head Cheese.....	54¢ @ 6
Bologna.....	54¢ @ 6
Vienna.....	54¢ @ 6

## VINEGAR PICKLED GOODS.

Pickled Pigs Feet, in 200 lb. barrels.....	54¢ @ 6
Pickled Plain Tripe, in 200 lb. barrels.....	54¢ @ 6
Pickled H. C. Tripe, in 200 lb. barrels.....	54¢ @ 6
Pickled Ox Lips, in 200 lb. barrels.....	54¢ @ 6
Pickled Pigs Snouts in 200 lb. barrels.....	54¢ @ 6
Lamb Tongue, Short Cut, bbls.....	54¢ @ 6

## CORNED, BOILED AND ROAST BEEF.

1 B. 2 doz. to case.....	54¢ @ 6
2 B. 1 or 2 doz. to case.....	54¢ @ 6
4 B. 1 doz. to case.....	54¢ @ 6
8 B. 1 doz. to case.....	54¢ @ 6
14 B. 1/2 doz. to case.....	54¢ @ 6

## EXTRACT OF BEEF.

1 oz. jars 1 dozen in box.....	54¢ @ 6
2 oz. jars 1 dozen in box.....	54¢ @ 6
4 oz. jars 1 dozen in box.....	54¢ @ 6
8 oz. jars 1 dozen in box.....	54¢ @ 6
6 oz. jars 1/2 dozen in box.....	54¢ @ 6
2, 5 and 10 lb. tins.....	54¢ @ 6

## BARRELED BEEF AND PORK.

Extra Plate Beef.....	54¢ @ 6
Plate Beef.....	54¢ @ 6
Extra Mess Beef.....	54¢ @ 6
Prime Mess Beef.....	54¢ @ 6
Breast Ham.....	54¢ @ 6
Rump Butts.....	54¢ @ 6
Mess Pork (repacked).....	54¢ @ 6
Clear Fat Backs.....	54¢ @ 6
Family Back Pork.....	54¢ @ 6
Bean Pork.....	54¢ @ 6

## LARD.

Pure leaf, kettle rendered, per lb. tes.....	54¢ @ 6
Lard substitute, tes.....	54¢ @ 6
Lard compound.....	54¢ @ 6
Barrels.....	54¢ @ 6
Half barrels.....	54¢ @ 6
Tubs, from 10 to 40 lb.....	54¢ @ 6
Cooking Oil, per gal.....	54¢ @ 6

## BUTTERINE.

## F. O. B. CHICAGO.

No. 1, natural color.....	54¢ @ 6
No. 2, " ".....	54¢ @ 6
No. 3, " ".....	54¢ @ 6
No. 4, " ".....	54¢ @ 6
No. 5, " ".....	54¢ @ 6
No. 6, " ".....	54¢ @ 6

## DRY SALT MEATS.

Clear Bellies, 14/16 average.....	54¢ @ 6
Rib Bellies.....	54¢ @ 6
Pat Backs.....	54¢ @ 6
Regular Plates.....	54¢ @ 6
Short Clears.....	54¢ @ 6

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs. average.....	54¢ @ 6
" 14 ".....	54¢ @ 6
" 16 ".....	54¢ @ 6
Skinned Hams.....	54¢ @ 6
Chas, 6/7 lbs. average.....	54¢ @ 6
8/12 ".....	54¢ @ 6
Breakfast Bacon, fancy.....	54¢ @ 6
Wine, 8/10 average, and Strip, 4/5 average.....	54¢ @ 6
" 10/12 ".....	54¢ @ 6
" 12/14 ".....	54¢ @ 6
Dried Beef Sets.....	54¢ @ 6
" Insides.....	54¢ @ 6
" Knuckles.....	54¢ @ 6
" Outsides.....	54¢ @ 6
Regular Boiled Hams.....	54¢ @ 6
Smoked.....	54¢ @ 6
Boiled Picnic Hams.....	54¢ @ 6
Cooked Loin Rolls.....	54¢ @ 6

## SAUSAGE CASINGS.

## F. O. B. Chicago.

Rounds, per set.....	54¢ @ 6
Middies.....	54¢ @ 6
Beef bungs, per piece.....	54¢ @ 6
Hog casings, as packed.....	54¢ @ 6
" free of salt.....	54¢ @ 6
" middies.....	54¢ @ 6
" bungs export.....	54¢ @ 6
" mediums, each.....	54¢ @ 6
" primes.....	54¢ @ 6
" narrows.....	54¢ @ 6
Imported sheep casings, wide.....	54¢ @ 6
" medium wide.....	54¢ @ 6
" medium.....	54¢ @ 6
" narrow.....	54¢ @ 6
Beef wensands, No. 1.....	54¢ @ 6
Beef badders, medium.....	54¢ @ 6
Beef bladders, small, per doz.....	54¢ @ 6
Hog stomachs, each.....	54¢ @ 6

## FERTILIZERS.

Dried blood, per unit.....	54¢ @ 6
Hoof meal, per unit.....	54¢ @ 6
Concent. tankage, 15% per unit.....	54¢ @ 6
Ground tankage, 12%.....	54¢ @ 6
Ground tankage, 11% per unit.....	54¢ @ 6
Ground tankage, 10% per unit.....	54¢ @ 6
Ground tankage, 9 and 30% ton.....	54¢ @ 6
Ground tankage, 6 and 30% ton.....	54¢ @ 6
Ground raw bone, per ton.....	54¢ @ 6
Ground steam bone, per ton.....	54¢ @ 6
Unground tankage, per ton less than ground, 50c.....	54¢ @ 6

## HORNS, HOOF AND BONES.

Horns, No. 1, 65 to 70 lb. avg. ton.....	54¢ @ 6
Hoofs, black, per ton.....	54¢ @ 6
Hoofs, striped, per ton.....	54¢ @ 6
Hoofs, white, per ton.....	54¢ @ 6
Flat Shin Bones, 38 to 40 lb. avg. ton.....	54¢ @ 6
Round Shin Bones, 38 to 40 lb. avg. ton.....	54¢ @ 6
Round Shin Bones, 50 to 52 lb. avg. ton.....	54¢ @ 6
Long Thin Bones, 90 to 95 lb. avg. ton.....	54¢ @ 6
Jaws, skulls and knuckles, per ton.....	54¢ @ 6

## LARDS.

Prime steam, cash.....	54¢ @ 6
Prime steam, loose.....	54¢ @ 6
Neutral.....	54¢ @ 6
Compound.....	54¢ @ 6
Leaf.....	54¢ @ 6

## STEARINES.

Lard.....	54¢ @ 6
Oleo.....	54¢ @ 6
Mutton.....	54¢ @ 6
Tallow.....	54¢ @ 6
Grease.....	54¢ @ 6

## OILS.

Lard Oil, extra winter strained tes.....	54¢ @ 6
Lard Oil, No. 1.....	54¢ @ 6
Lard Oil, No. 2.....	54¢ @ 6
Oleo Oil, extra.....	54¢ @ 6
Oleo Oil, No. 2.....	54¢ @ 6
Neatfoot Oil, pure tes.....	54¢ @ 6
Tallow, prime.....	54¢ @ 6

## TALLOW.

Edible.....	54¢ @ 6
Packers' prime.....	54¢ @ 6
Prime Country.....	54¢ @ 6
Packers No. 1.....	54¢ @ 6
City Renderers.....	54¢ @ 6
Packers No. 2.....	54¢ @ 6

## GREASES.

White, Choice.....	54¢ @ 6
" "A".....	54¢ @ 6
" "B".....	54¢ @ 6
Bone.....	54¢ @ 6
House.....	54¢ @ 6
Yellow.....	54¢ @ 6
Brown.....	54¢ @ 6

## COTTONSEED OILS.

P. S. Y. loose.....	54¢ @ 6
P. S. Y. soap grade.....	54¢ @ 6
Soap stock, bbls., concn., 63-65% F. A.....	54¢ @ 6
Soap stock, bbls., reg., 50% F. A.....	54¢ @ 6

## COOPERAGE.

Tierces.....	54¢ @ 6
Ba rels, Oak.....	54¢ @ 6
Ash.....	54¢ @ 6

## CURING MATERIALS.

Refined saltpetre.....	54¢ @ 6
Boracic acid, crystal to powdered.....	54¢ @ 6
Borax.....	54¢ @ 6
Sugar.....	54¢ @ 6
Pure, open kettle.....	54¢ @ 6
White, clarified.....	54¢ @ 6
Plantation, granulated.....	54¢ @ 6
Yellow, clarified.....	54¢ @ 6
Salt.....	54¢ @ 6
Ashton in bags, 254 lb.....	54¢ @ 6
Eng. packing in bags 224 lb.....	54¢ @ 6
Michigan, medium, ear lots per ton.....	54¢ @ 6
Michigan, granulated, ear lots per ton.....	54¢ @ 6
Casing salt, bbls., 250 lb., 21 and 31.....	54¢ @ 6



## NEW YORK CITY

## LIVE CATTLE.

Good to choice native steers.....	\$5.00@5.70
Medium to fair native steers.....	4.00@ 4.90
Poor to ordinary native steers.....	3.00@ 3.75
Oxen and stags.....	2.00@ 4.10
Bulls and dry cows.....	1.20@ 3.75
Good to choice native steers, one year old.	5.10@ 5.50

## LIVE CALVES.

Live veal calves, prime, per 100 lbs.....	\$8.00@18.50
Live veal calves, fair to good, per 100 lbs.	6.75@ 7.00
Live veal calves, com. to med., 100 lbs....	4.50@ 6.50
Live calves, western, per 100 lbs.....	2.62@ 4.00
Live calves, buttermilks and grassers.....	2.50@ 3.00

## LIVE SHEEP AND LAMBS.

Live lambs, prime, per 100 lbs.....	\$5.00@16.00
Live lambs, common to good.....	5.00@ 5.50
Live sheep, prime, per 100 lbs.....	4.25@ 4.50
Live sheep, common to good, 100 lbs.....	2.75@ 4.00

## LIVE HOGS.

Hogs heavy weights (per 100 lbs.).....	5.85@6.00
Hogs, medium.....	6.00
Hogs, light to medium.....	6.00@6.15
Pigs.....	6.25@6.35
Roughs.....	5.00@5.50

## DRESSED BEEF.

## CITY DRESSED.

Choice native, heavy.....	9 1/4 @ 9 1/4
Choice native, light.....	9 @ 9 1/4
Common to fair, native.....	7 @ 8

## WESTERN DRESSED BEEF.

Choice native, heavy.....	9 @ 9 1/4
Choice native, light.....	8 @ 9
Native, com. to fair.....	7 1/4 @ 8
Choice Western, heavy.....	7 @ 7 1/4
Choice Western, light.....	6 @ 7
Common to fair, Texan.....	5 @ 6 1/4
Good to choice heifers.....	6 @ 7
Common to fair heifers.....	5 @ 6
Choice cows.....	6 @ 6 1/4
Common to fair cows.....	4 1/4 @ 5 1/4
Good to choice oxen and stags.....	6 @ 7
Common to fair oxen and stags.....	5 1/4 @ 6
Fleishy Bologna bulls.....	4 @ 4 1/4
Fresh pork loins, Western.....	11 @ 11

## DRESSED CALVES.

Veals, city dressed, prime, per lb.....	13 @ 13 1/4
Veals, good to choice, per lb.....	12 @ 12 1/4
Calves, country dressed, prime, per lb.....	11 @ 11
Calves, country dressed, fair to good.....	8 @ 9
Calves, country dressed, common.....	6 @ 8

## DRESSED HOGS.

Pigs.....	8 1/4 @ 8 1/4
Hogs, heavy.....	7 1/4 @ 7 1/4
Hogs, 150 lb.....	7 1/4 @ 7 1/4
Hogs, 160 lb.....	7 1/4 @ 7 1/4
Hogs, 140 lb.....	7 1/4 @ 7 1/4

## DRESSED SHEEP AND LAMBS.

Spring Lambs, choice.....per lb	10
Spring Lambs, good.....	9 @ 10
Spring Lambs, culls.....	7 @ 8
Sheep, choice.....	6 @ 7
Sheep, medium to good.....	6 @ 6 1/4
Sheep, culls.....	5

## PROVISIONS.

## (Jobbing Trade)

Smoked hams, 10 lb average.....	@ 12
Smoked hams, 12 to 14 lb average.....	@ 11 1/4
Smoked hams, Heavy.....	@ 11 1/4
California hams, smoked, light.....	@ 8 1/4
California hams, smoked, heavy.....	@ 8 1/4
Smoked shoulders.....	@ 9
Smoked bacon, boneless.....	@ 13 1/4
Smoked bacon (rib in).....	@ 13 1/4
Dried beef salt.....	@ 14 1/4
Smoked beef tongues, per lb.....	@ 18
Pickled bellies, heavy.....	@ 11

## BONES, HOOFS AND HORNS.

Round shin bones, av. 50-60 lb cut, per 100 bones, per 2,000 lb.....	\$50.00 @ \$60.00
Flat shin bones, av. 40-45 lb cut, per 100 bones, per 2,000 lb.....	\$45.00 @ 45.00
Thigh bones, av. 90-95 lb cut, per 100 bones, per 2,000 lb.....	75.00
Beef, per ton.....	18.00@25.00
Horns, 7 1/2 oz. and over, steers, first quality per ton	@ 3.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues.....	70c to 80c a piece
Fresh Cow Tongues.....	30c to 45c a piece
Calves' head, scalded.....	30c to 40c a piece
Sweet breads, veal.....	25c to 75c a pair
Sweet breads, beef.....	18c to 25c a lb
Calves' liver.....	25c to 50c a piece
Beef kidneys.....	7c to 12c a piece
Mutton kidneys.....	13c to 3c a piece
Livers, beef.....	4c to 5c a lb
Oxtails.....	8c to 7c a piece
Hearts, beef.....	8c to 12c a piece
Rolls, beef.....	10c to 12c a lb
Tenderloin beef, Western.....	15c to 20c a lb
Lamb's fries.....	6c to 10c a pair
Fresh pork loins, city.....	12 1/4 @ 13
Fresh pork loins, Western.....	11 1/4 @ 12

## BUTCHERS' FAT.

Ordinary shop fat.....	2 1/4 @ 3
Suet, fresh and heavy.....	4 @ 5
Shop bones, per cwt.....	@ 25

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per keg, 50 bundles.....	\$40.00
Sheep, imp., medium, per bundle.....	60
Sheep, imp., per bundle, narrow.....	44
Sheep, imp., Russian Rings.....	
Hog, American, in tcs. or bbls., per lb, F.O.B.	42
Hog, American, kegs, per lb, F.O.B.	42
Beef, rounds, per set, f. o. b. Chicago.....	12
Beef, rounds, per set f. o. b. N. Y.....	13
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. N. Y.....	6 1/4
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago.....	35
Beef, middles, per set, f. o. b. N. Y.....	37
Beef, middles, per lb.....	@ 6 1/4
Beef wassands, per 1,000, No. 1's.....	@ 5 1/4
Beef wassands, per 1,000, No. 2's.....	2 1/4 @ 3

## SPICES.

	Whole.	Ground
Pepper, Sing., white.....	19	30
Pepper, Sing., black.....	14	15
Pepper, Penang, white.....	18 1/2	19 1/2
Pepper, red, Zanzibar.....	14	18
Pepper, shot.....	14	
Allspice.....	7	8 1/4
Coriander.....	9	10
Cloves.....	17	20
Mace.....	30	35

## SALTPETRE.

Crude.....	3 1/4 @ 3 1/4
Redned—Granulated.....	4 1/4 @ 4 1/4
Crystals.....	4 1/4 @ 5 1/4
Powdered.....	4 1/4 @ 5

## GREEN CALFSKINS.

No. 1 skins.....	\$ .18
No. 2 skins.....	.14
No. 1 B. M. skins.....	.14
No. 2 B. M. skins.....	.12
No. 1, 12 1/4-14.....	1.70
No. 2, 12 1/4-14.....	1.50
No. 1 B. M., 12 1/4-14.....	1.50
No. 2 B. M., 12 1/4-14.....	1.30
No. 1 kips, 14-18.....	1.90
No. 2 kips, 14-18.....	1.70
No. 1 B. M. kips.....	1.70
No. 2 B. M. kips.....	1.50
No. 1 heavy kips, 18 and over.....	2.25
No. 2 heavy kips, 18 and over.....	2.00
Branded skins.....	.09
Branded kips.....	1.00
Heavy Branded kips.....	1.20
Ticky skins.....	.10
Ticky kips.....	1.40
Heavy Ticky kips.....	1.45
No. 3 skins.....	.10

## DRESSED POULTRY.

## FRESH KILLED—ICEB.

Spring Turkeys—dry-picked, fancy, 7 to 10 lbs. each.....	18 @ 20
Dry-picked, average best run.....	15 @ 17
Turkeys—Old.....	16 @ 17
Sp ice Chickens Phila., 8@9 lbs. to pair, per lb.....	20 @ 21
Phila., mixed sizes, per lb.....	14 @ 15
Pa., 7@8 lbs. to pair, fancy, per lb.....	13 @ 14
Pa., mixed sizes.....	11 @ 12
Pa., 5 lbs. and under to pair, per lb.....	10 @ 11
Western, dry-picked, broilers, fancy.....	14 @ 15
Western, dry-picked, large fasters.....	11 @ 11 1/4
Western, dry-picked, average best, per lb. 10	@ 10 1/4

Ohio and Michigan, scalded, fancy.....	@ 1
Ohio and Mich., scalded, average run.....	10 @ 10 1/4
Other Western, scalded, 8 lbs. and over to pair, fancy, per lb.....	@ 11
Other Western, av. best.....	10 @ 10 1/4
Western, scalded, inferior, per lb.....	7 @ 8
Southern and southwestern, dry-picked.....	10 @ 10 1/4
Southern and southwestern, scalded.....	@ 10
Fowls—Western, dry-picked, average best.....	@ 11
Ohio & Mich., scalded, per lb.....	10 1/4 @ 11
Other Western, scalded, average best.....	10 @ 10 1/4
Southern & Southwestern, dry-picked, average best.....	10 @ 10 1/4
Southern & Southwestern, scalded, average best.....	@ 10
Western & Southern fowls and chickens, poor to fair.....	7 @ 8
Old cocks, per lb.....	@ 5
Spring Ducks—Long Island.....	@ 18
Eastern.....	17 1/4 @ 18
Jersey, Pa. & Virginia, fancy.....	17 1/4 @ 18
Jersey, Pa. & Virginia, fair to good.....	15 @ 17
Western.....	10 @ 13
Spring Geese—Eastern, white.....	16 @ 17
Eastern, dark.....	14 @ 15
Squabs—Prime, large, white, per dozen.....	@ 2.75
Mixed, per dozen.....	2.25 @ 2.37
Dark, per dozen.....	1.75 @ 2.00

## LIVE POULTRY.

Spring chickens, nearby & Western, per lb.....	10 @ 10 1/4
Fowls—per lb.....	11 1/4 @ 12
Roosters—Old per lb.....	@ 7 1/4
Turkeys, per lb.....	12 @ 14
Ducks, Western, average, per pair.....	70 @ 80
Southern, average, per pair.....	50 @ 65
Geese, Western, average, per pair.....	1.25 @ 1.50
Southern, average, per pair.....	1.12 @ 1.25
Live Pigeons, per pair.....	@ 15

## GAME.

English snipe, per doz.....	2.00 @ 2.50
Plover, Golden, per doz.....	2.25 @ 2.75
Plover, Grass, per doz.....	1.50 @ 2.50
Woodcock, per pair.....	1.00 @ 1.50
Partridges, per pair.....	1.50 @ 2.00
Grouse, per pair.....	2.50 @ 2.75
Wild ducks, Canvas, per pair.....	1.00 @ 3.00
Wild ducks, Red-head, per pair.....	1.00 @ 2.00
Wild ducks, Mallard, per pair.....	75 @ 1.25
Wild ducks, Ruddy, per pair.....	75 @ 1.00
Wild ducks, Teal, blue-wing, per pair.....	4 @ 80
Wild ducks, Teal, green-wing, per pair.....	35 @ 50
Wild ducks, common, per pair.....	25 @ 40
Venison, saddles, fresh, per lb.....	22 @ 25
Venison, whole deer, frozen, per lb.....	15 @ 30
Rabbits, Cotton-tail, per pair.....	30 @ 35

## FERTILIZER MARKETS.

## BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$22.00 @ 28.00
Bone meal, raw, per ton.....	25.00 @ 28.00
Nitrate of soda—future.....	2.80 @ 2.32 1/2
Nitrate of soda, spot.....	2.27 @ 2.30
Bone black, spot, per ton.....	13.50 @ 15.00
Dried blood, N. Y., 12-13 per cent ammonia.....	2.55 @ 2.60
Dried blood, West. high grade, fine ground, c. f., N. Y.....	2.25 @ 2.30
Tankage, 9 and 20 p. c., f. o. b. Chicago.....	21.00 @ 22.00
Tankage, 8 and 20 p. c., f. o. b. Chicago.....	18.00 @ 19.00
Tankage, 7 and 30 p. c., f. o. b. Chicago.....	15.00 @ 16.00
Tankage, 6 and 35 p. c., f. o. b. Chicago.....	10.00 @ 16.00
Garbage tankage, f. o. b. New York.....	8.00 @ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate.....	30.00 @ 31.00
Wet acidulated, 6 p. c. ammonia, per ton.....	14.00 @ 15.00
Azotone, per unit, del. New York.....	2.60 @ 2.65
Sulphate ammonia gas, for shipment, per 100 lbs.....	3.00 @ 3.05
Sulphate ammonia gas, per 100 lbs, spot.....	2.57 1/2 @ 3.00
Sulphate ammonia bone, per 100 lbs.....	4.00 @ 3.05
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,400 lbs.....	4.50 @ 3.75
The same, dried.....	3.75 @ 4.00

## PUTTANES, ACCORDING TO QUANTITY

Kainit, shipment, per 2,240 lbs.....	\$2.45 @ 2.80
Kainit, ex-store, in bulk.....	2.00 @ 2.05
Kieserit, future shipment.....	7.00 @ 7.20
Muriate potash, 80 p. c., ex-store.....	1.00 @ 1.05
Muriate potash, 80 p. c., future shipment.....	1.00 @ 1.00
Double manure salt (46@49 p. c.), less than 2 1/2 p. c. chloride, to arrive, per lb. (basis 48 p. c. chloride).....	1.00 @ 1.12
Sulphate potash, to arrive (basis 80 p. c.).....	2.00 @ 2.20
Sylvinit, 34 to 35 p. c., per unit, S. F.....	@ 40

## LIVE STOCK REVIEWS

## CHICAGO

(Special to The National Provisioner from the Bowles Live Stock Commission Company.)

**CATTLE.**—Receipts of cattle the first three days this week 71,008 against 65,395 same period last week and 69,739 corresponding time a year ago. Shipments this week 14,842, the same time last week 16,998, a year ago 18,914. The daily offerings this week were: Monday, 28,478; Tuesday, 10,537; Wednesday, estimated, 32,000. The moderate supply on Monday resulted in an advance of 10c. on all classes of cattle. Tuesday's receipts were mostly of common kinds. The market ruled dull and weak, and to-day with a large supply, including 7,000 westerns the market was 10@15c. lower than Monday; many plain and medium cattle were fully 25c. lower than the close of last week. Top cattle to-day reached \$7 for 14 Angus, averaging 1,464 lbs., next highest sale being \$6.75 for several carloads, including one bunch of 123 head averaging 1,514 lbs. A liberal number of good to choice cattle sold from \$6 upwards, including 48 yearlings averaging 952 lbs. at \$6.25. Most of the good fat shipping and export steers went at \$5.40@6; medium to good corn-fed steers, \$4.75@5.30; common corn and grass lots, \$4.10@4.65; inferior light killers down to \$2.75. The late market was very weak with a liberal number of cattle unsold without bids. Cow stuff was 15c. lower; fancy heifers, \$4.25@5; medium to choice, \$2.80@4; good fat cows, \$3.40@3.90; medium, \$2.40@3; common, \$2@2.30; canners and cutters, \$1@2.25; bulls, largely \$2@2.50; export \$3@4; stockers and feeders 10c. lower; best heavy feeders, \$4.25; medium to good, \$3@3.50; stockers, \$2@3.10; range cattle, 25c. lower; tops, to-day \$5.65; bulk, \$3.15@3.65; common, down to \$2.65. Prospects for lower markets unless receipts decrease.

**SHEEP.**—Receipts of sheep and lambs ran lighter this week than for some time past, and as a result the market made a sharp advance. The exporters were very keen after stock and choice heavy native ewes sold readily at \$4.25, with western wethers, strong weights, up to \$4.40. Packers purchased handy weight wethers at around \$4.25 and western ewes from \$3.85@4.10. Western lambs met with ready sale, the fat lots selling at from \$5.50@5.85; choice handy weight yearlings, \$4.60@4.75. Feeders were more anxious for their supplies than any time during the season, and \$4.75@5 was made on a good class of feeding lambs. Yearlings sold at \$4.10@4.15; wethers, \$3.75@3.90; thin old western ewes to feeders at \$2.50@3.

**HOGS.**—Receipts of hogs the first three days this week 69,287, showing no material change from last week, about 8,000 less than the corresponding period last year. Since our last report there has been a temporary show of strength in the market, but this has given way to a decided feeling of weakness the past two days. Estimated receipts to-day 24,000. The market was 10c. lower, or 20@30c. lower than Monday, with tops at \$5.40 for selected heavy; best butchers, \$5.35, and tops for selected light, \$5.25. The bulk of the mixed packing hogs sold from \$5@5.05; medium and butcher weights, largely \$5.10@5.20; heavy packers, principally \$4.90@5; selected ship

pers, largely \$5.15, with fancy grades upwards to \$4.50; selected bacon hogs, principally \$4.90@5.10. The market was fairly active at the close, but many trains arrived after the market had finished and about 7,500 will be carried over.

## KANSAS CITY

(Special to The National Provisioner.)

Kansas City, Mo., Oct. 28, 1904.

**CATTLE.**—Receipts this week, 86,100; last week, 83,000; same week last year, 79,800. The week started off active, and prices advanced 10c. on nearly all kinds of beef steers. The market received a setback on Tuesday, and since then prices have declined on everything but choice grades. Good beef steers are scarce. The supply of cows is excessive, and these fell off 10@20c., ranging from \$2.25@3. Top beef steers were \$6.25, against \$6.40 last week; stockers and feeders, 20@30c. lower.

**HOGS.**—Receipts this week, 35,700; last week, 34,800; same week last year, 32,400. The hog market started off Monday active, and looked as though it would regain the loss of the previous week. The market received a setback on Tuesday, and has declined 15c. since, but is 10c. above the low time of last week. Quality has been common; top, \$5.27; bulk, \$4.80@5.20.

**SHEEP.**—Receipts this week, 31,100; last week, 22,000; same week last year, 46,200. The sheep and lamb markets continue strong and active. Lambs and muttons are 20c. higher than a week ago; stockers and feeders, 15c. higher. The best lambs are \$5.60; yearlings, \$4.10. Supplies are below the demand for both killing and feeding stuff.

**HIDES** are higher; green salted, 9¼c.; side brands, over 40 lbs., 8½c.; bulls and stags, 7¼c.; uncured, 1c. less. Glue, 4¼c.

Packers' purchases this week:

	Cattle.	Hogs.	Sheep.
Armour .....	13,559	11,664	5,834
Cudahy .....	6,393	8,384	1,956
Fowler .....	1,816	196	615
Ruddy .....	964	422	....
Schwarzchild .....	5,823	5,170	4,388
Swift .....	11,609	9,115	3,860

## CATTLE SLAUGHTERED.

Special reports to The National Provisioner show the number of cattle slaughtered at the following centers for the week ending October 22:

Chicago .....	50,851
St. Joseph .....	19,599
Cudahy .....	461
Sioux City .....	2,292

Wichita .....	531
Louisville .....	1,217
New York and Jersey City .....	9,768
Detroit .....	1,687

## HOGS SLAUGHTERED.

Special reports to The National Provisioner show the number of hogs slaughtered at the following centers for the week ending October 22:

Chicago .....	86,525
St. Joseph .....	19,459
Cudahy .....	5,942
Sioux City .....	4,391
Ottumwa .....	14,142
Cleveland .....	12,000
Cedar Rapids .....	8,728
Wichita .....	5,074
Bloomington .....	1,101
Indianapolis .....	19,670
Louisville .....	9,067
New York and Jersey City .....	33,747
Detroit .....	3,508

## SHEEP SLAUGHTERED.

Special reports to The National Provisioner show the number of sheep slaughtered at the following centers for the week ending October 22:

Chicago .....	76,028
St. Joseph .....	13,083
Cudahy .....	416
Sioux City .....	8
New York and Jersey City .....	40,266
Detroit .....	2,974

## WAR ON TICKET SCALPERS.

Judge Grosscup, of the United States Circuit Court, has just issued an order restraining nineteen Chicago ticket scalpers from dealing in any railroad tickets or the unused portions thereof which are not transferable. If this order is made permanent it will practically put the ticket dealers out of business. The City Council of Nashville, Tenn., has also recently adopted an ordinance defining the business known as that of ticket broker or dealer. In that city Moses Henlin, who conducted a ticket brokerage office, was indicted a short time ago by the grand jury of Davidson County for uttering forged or altered tickets or passes. He pleaded guilty, and was sentenced to fifteen days in the work-house and pay a fine of \$500.

## STOCK SHOW AT PORTLAND.

The sum of \$40,000 has been set aside by the Lewis and Clark Exposition Company to be apportioned into cash premiums for the livestock exhibit at the Portland, Ore., Exposition next year. This big appropriation assures the largest and finest stock display ever made in the Far West, which was the idea the Exposition management had in mind when setting aside the \$40,000 fund.

SEE PAGE 48

FOR

Business Opportunities

## NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO OCTOBER 24, 1904.

	Bees.	Cows.	Calves.	Sheep.	Hogs.
Jersey City .....	3,909	—	1,140	28,175	15,106
Sixtieth street .....	1,800	75	4,255	12,113	—
Fortieth street .....	—	—	—	—	15,991
Lehigh Valley .....	5,090	—	—	—	—
Weehawken .....	875	—	—	1,144	—
Scatterling .....	—	65	72	28	2,740
Totals .....	11,364	140	5,467	41,460	33,747
Totals last week .....	12,233	128	4,049	44,125	31,534

## WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Schwarzschild & Sulzberger, Sa. Victoria .....	408	—	—
Schwarzschild & Sulzberger, Sa. Minnetonka .....	420	—	1,573
Schwarzschild & Sulzberger, Sa. New York .....	—	—	955
J. Shamburg & Son, Sa. Victoria .....	408	1,144	—
J. Shamburg & Son, Sa. Minnetonka .....	420	—	—
Morris Beef Co., Sa. Victorian .....	—	—	3,800
Morris Beef Co., Sa. Oceanic .....	—	—	2,000
Morris Beef Co., Sa. Arabic .....	—	—	2,500
Armour & Co., Sa. Victorian .....	—	—	1,200
Armour & Co., Sa. New York .....	—	—	1,900
Swift Beef Co., Sa. Oceanic .....	—	—	2,000
Cudahy Packing Co., Sa. Lucania .....	—	—	1,400
Miscellaneous, Sa. Trinidad .....	85	50	—
Total exports .....	1,736	1,194	17,328
Total exports last week .....	2,995	2,330	14,136
Boston exports this week .....	1,604	—	8,350
Baltimore exports this week .....	850	1,200	—
Philadelphia exports this week .....	1,487	—	1,188
Portland exports this week .....	629	1,209	—
Newport News exports this week .....	630	—	—
Montreal exports this week .....	2,040	837	—
To London .....	3,054	760	6,023
To Liverpool .....	4,747	3,553	17,988
To Glasgow .....	930	77	—
To Bristol .....	150	—	—
To Southampton .....	—	—	2,855
To Bermuda and West Indies .....	85	50	—
Totals to all ports .....	8,976	4,440	26,866
Totals to all ports last week .....	12,957	10,069	29,546

## RECEIPTS AT CENTRES

SATURDAY, OCT. 22.

	Cattle.	Hogs.	Sheep.
Chicago .....	300	7,000	3,000
Kansas City .....	1,000	2,000	—
Omaha .....	75	3,000	1,200

MONDAY, OCT. 24.

Chicago .....	27,000	22,000	30,000
Kansas City .....	17,000	4,000	6,000
Omaha .....	9,000	4,000	15,000

TUESDAY, OCT. 25.

Chicago .....	12,000	15,000	22,000
Kansas City .....	18,000	10,000	6,000
Omaha .....	6,800	5,000	12,000

WEDNESDAY, OCT. 26.

Chicago .....	30,000	28,000	31,000
Kansas City .....	17,000	8,000	10,000
Omaha .....	9,000	5,700	8,500

THURSDAY, OCT. 27.

Chicago .....	13,000	22,000	30,000
Kansas City .....	10,000	8,000	8,000
Omaha .....	3,800	4,500	9,000

FRIDAY, OCT. 28.

Chicago .....	6,000	23,000	8,000
Kansas City .....	9,000	5,000	2,000
Omaha .....	1,300	4,800	5,500

## CHEMICALS AND SOAPMAKERS' SUPPLIES.

74 per cent. caustic soda at \$1.80 to \$1.85 for 60 per cent.  
 76 per cent. caustic soda at \$1.85 to \$1.90 for 60 per cent.  
 60 per cent. caustic soda at 2c. per lb.  
 98 per cent. caustic soda at 3c. per lb. (powdered).  
 58 per cent. pure alkali at 90c. to 1c. for 48 per cent.  
 48 per cent. carbonate soda ash at \$1.10 per 100 lbs.  
 Borax at 8c. per lb.  
 Talc at 1½c. per lb.  
 Palm oil in casks at 5½c. per lb. Barrels, 6½c. per lb.  
 Green olive oil at 56c. to 57c. per gal.  
 Yellow olive oil at 55c. per gal.  
 Green olive oil foots at 5½c. per lb.  
 Ceylon coconut oil at 7½c. per lb.  
 Cochiti coconut oil at 7½c. to 7¾c. per lb.  
 Cottonseed oil at 31c. to 32c. per gal.  
 Corn oil at 4c. per lb.  
 Rosin—M, \$4.70; N, \$4.90; WG, \$5.20; WW, \$5.35 per 280 lbs.

## GENERAL MARKETS

## LARD IN NEW YORK.

Western steam, \$7.50; city steam, \$7.12½@7.25, nominal; refined, Continent, tcs., \$785; do., South America, tcs., \$8.50; do.; kegs, \$9.50; compound, \$5.87½@6.

## HOG MARKETS OCT. 28.

CHICAGO.—Receipts, 22,000; 5@10c. lower; \$4.55@5.30.  
 KANSAS CITY.—Receipts, 5,000; 5c. lower; \$4.90@5.20.  
 OMAHA.—Receipts, 5,000; slow; weak: \$4.90@5.05.  
 ST. LOUIS.—Lower: \$4@5.20.  
 INDIANAPOLIS.—Receipts, 4,000; lower: \$4.75@5.30.  
 CLEVELAND.—Receipts, 45 cars; fairly active: \$5.20@5.25.  
 EAST BUFFALO.—Receipts, 6,800; steady: \$5@5.50.

## LIVERPOOL.

Liverpool, October 28.—(By cable)—Beef, extra India mess, 65s.; pork, prime mess, western, 77s. 6d.; shoulders, 38s. 6d.; hams, s. c., 45s.; bacon, c. c., 48s. 6d.; long clear, light, 47s. 6d.; do., heavy, 46s. 6d.; short ribs, 47s. 6d.; backs, 42s. 6d.; bellies, 48s. 6d.; turpentine, 39s. 3d.; rosin, common, 7s. 3d.; lard, prime western, tcs., 37s. 3d.; do., 28-lb. pails, 38s. 3d.; cheese, white, 42s. Cheese, colored, 44s.; American steam lard (Hamburg 50 kilos.), 36½ marks; tallow, 21s. 9d.; tallow, Australian (London), 26s.; cottonseed oil (Hull), 16s. 6d.; linseed oil (London), 15s. 11¼d.; Calcutta linseed, spot, 33s.; petroleum, refined (London), 5 11-16d.

## OLEO AND NEUTRAL LARD.

The present week has been an extremely dull one for the oleo business, the total turnover hardly anything, and the same may be said of neutral lard, churners in Europe insisting that prices must go down before they operate in a large way, packers claiming that the stocks of neutral both in Europe and here are very light, and hence prices should not give way, and time will tell who is going to win out. Just at present all that can be said about the market is that it is extremely slow and that no transaction of any importance takes place in either oleo oil or neutral lard. There has been considerable business done with Europe in cottonseed oil at the lower level of prices which we have been having, and the outlook seems to point to cheaper prices than we have now.

## FRIDAY'S CLOSINGS.

## Provisions.

Turned to weaker prices from the little firmness of the day before, and was early 7@10 points lower on lard. The reaction was in line with easier grain markets, larger receipts and 5@10c. lower prices for hogs. Afterwards there was a little firmness, especially for pork.

## Cottonseed Oil.

In the afternoon session in New York yesterday (Thursday) the market was ¼c. lower on deliveries to and including January, and steady on March and May, with more of a pressure to sell; sales then 450 bbls. prime yellow, November, 26¾c.; 1800 bbls. do., December, 27¼c.; 100 bbls. March, 28½c.; prices then stood: October and November, 26½@26¾c.; December, 27@27¼c.; January, 27½@27¾c.; March, 28¼@28¾c.; May, 28¾@29¼c.; To-day (Friday) the market was dull and rather easy; prime yellow in New York: October, 26¼@26¾c.; November, 26½@26¾c.; December, 27@27¼c.; January, 27½@27¾c.; March, 28¼@28¾c.; May, 28¾@29¼c. Prime yellow, in tanks, in New York, offered at 25½c. Crude in tanks at the Southeast mills has been sold in small lots at 20c.; generally held at 20½c.; sale in Louisiana at 20c. and in Texas at 19, for 20 tanks.

## Tallow.

Market in New York a nominal and rather easy one; further sellers of city hogsheads at 4¼c. Weekly contract deliveries of city hogsheads made at 4¼c. The West has an uncertain range of prices, but is weak and waits for sales to determine prices.

## Oleo Stearine.

Quiet, as in our review.

## BALTIMORE FERTILIZER MARKET.

(Special to The National Provisioner from Thos. H. White & Co.)

Baltimore, Md., Oct. 27.—The ammoniate market the past week has been fairly active, and in consequence of the continued inquiry from the South, prices of all materials show considerable advance. We quote:

Unground tankage, 9 and 20, \$2.25 and 10 per unit f. o. b. Chicago; ground tankage, 11 and 15, \$2.45 and 10 per unit f. o. b. Chicago; ground concentrated tankage, \$2.40 per unit f. o. b. Chicago; ground blood, \$2.67½@2.70 per unit f. o. b. Chicago; hoof meal, \$2.45 per unit f. o. b. Chicago; crushed tankage, 9 and 20 (futures), \$2.60 and 10, \$2.65 and 10 c. a. f. basis Baltimore.

Nitrate of Soda.—The market is strong, with a decided upward tendency. We quote for nearby delivery, \$2.27½ per 100 lbs. for 95 per cent.; \$2.30 per 100 lbs. for 96 per cent. Futures to April 1 the same.

Sulphate of Ammonia.—The market continues firm. For nearby shipment, quotations are \$3.02½ to \$3.05, and futures \$3.10 to \$3.12½ c. i. f. Baltimore and New York.

## THE GLUE MARKET.

Special Letter to The National Provisioner

The general situation on glues has not materially changed over last week. The market is firm with good demands, which, from general indications, will continue through the next few months. Quotations are unchanged as follows:

Gelatine glue, extra, 22@30; No. 11, 18@22; regular, 16@18.

White, first, 12½@15; second, 11@12½; third, 9@11.

Cabinet, high test, 14½@16½; medium test, 11½@14½; ordinary, 9½@11½.

Sizing, medium, 8@9; brown, 7@8; dark, 6@7.

\$

in BY-PRODUCTS for SMALL PACKERS

GET IT OUT WITH THE AID OF THE

**EXPERT**

OF THE

**CHEMISTS**

\$

**STILLWELL-PROVISIONER LABORATORY**



## RETAIL SECTION

### A MEAT PARADISE.

If the prospectus recently issued by the Co-operative Meat Company, of Oakland, Cal., is to be believed, it is not to be wondered at that the concern is a big financial success, as its backers claim. Some months ago the union butchers of Oakland inaugurated a strike, and were locked out of all Oakland shops. They thereupon formed an independent wholesale concern, and opened retail shops, which they claim have paid from the start, though their former employers are still in business and apparently holding their trade. Their union brethren of San Francisco, fearing the universal adoption of the open shop movement, have established a similar concern, called the Co-operative Meat Company, and will open shops in San Francisco. Their prospectus makes these modest claims:

"The meat used by the Co-operative Meat Company is slaughtered in abattoirs on the big stock ranches in Southern California, and is shipped here in cold storage cars. The stock is not driven a long distance and crowded into cars and hauled hundreds of miles without food or water. Stock handled in this manner are filled with fear and fever, and are often bruised so as to make them unfit for food. Our meats are tender, juicy and wholesome. Our pork is grain fed, perfectly delicious and is not handled by Chinese."

The unionists are going to be very exclusive. They fear some big packer may grow jealous and try to buy up their stock, so they announce that but one share of stock can be sold to an individual. The demand for the stock is very great. The lithographers and the hackmen's unions have already subscribed for one share each, at \$10 per share.

### SUPPRESSING POULTRY RAFFLES.

The chief of police of St. Louis has promised a committee from the Master Butchers' Association that he would suppress saloon poultry raffling during the holidays this year. This will be pleasing and encouraging news to master butchers, and also to consumers, says the Butchers' Gazette of that city. It is conservatively estimated that the

saloon poultry raffling in St. Louis amounts to over \$80,000 during the holiday season, or, in other words, the master butchers are practically robbed of that amount of business.

Consumers are interested because, on account of the large demand for poultry by the saloonkeepers, higher prices are maintained for turkeys, etc., for which master butchers are held in a measure responsible. Some saloonkeepers even go so far as to raffle off hams and pork loins. These raffles draw trade, because humanity is generally afflicted with a weakness to obtain something for nothing. These raffles are demoralizing, and instances are cited where the heads of families spend their week's wages in treating and in attempts to win a turkey. In case they succeed, they are supposed to treat, and this usually costs as much as a turkey if bought outright.

These saloon raffles are demoralizing because women and children who have the price may participate, and it needs no prophet to forecast the result of contact with such degrading influences. These conditions have existed in all sections of the city, and they have thrived simply through the indifference of citizens and of master butchers to their trade interests. A year ago a St. Louis butcher narrated an incident to Chief of Police Kiely that had come under his notice. One of his customers, a workman, raffled away over \$8 in his efforts to win a turkey at dice, and, failing the saloonkeeper offered him one for 75 cents. He visited the butcher, and as the latter could not sell him one at that price, even on trust, he desired to borrow the amount from the butcher so that he could return to the saloon and buy a turkey for 75 cents. Saloonkeepers are licensed to sell beer and liquors, not provisions, nor to operate gambling hells or lottery schemes. In deciding to suppress such a contaminating and widespread evil, Chief of Police Kiely deserves not only the thanks of master butchers, but of the community generally.

Retail butchers should keep posted on trade conditions. The National Provisioner covers the field.

### LOCAL AND PERSONAL.

Harris Bros. have succeeded to the meat business of Harris & Joliffe at Cranbrook, B. C.

L. Wambsgan has sold his shop to F. L. Bradley & Co., of Dayton, Ore.

C. W. Emmett has engaged in the meat business at Salem, Ore.

Ball & Miller have been succeeded in the meat business in Savannah, Mo., by J. A. Miller.

Elza Routh has sold his meat and grocery business at Union Star, Mo., to Synder & Bray.

C. A. Rise has purchased the shop of C. W. Ainley at Farnam, Neb.

J. Miller has sold his shop in Lincoln, Neb., to Henry Schafer.

In a recent fire the butcher shop of W. A. Arnold & Co., at Bay City, Tex., was badly damaged.

The death is reported of Wm. Kiefer, a well known butcher of Sioux Falls, S. D.

F. A. Breen has sold his business to A. H. Poe, of Fremont, Neb.

Paul Elsinger has purchased the business of Richard Kato at Pender, Neb.

Eoff & Son have succeeded to the business of L. Eoff in Harrison, Ark.

Miller & Triplett have purchased the shop of Frank Mason at Lane, Ida.

Dennis O'Connell has opened a new shop at Westmoreland, Kas.

Lyon & Ripetoe have opened a new shop in Hoyt, Kas.

Hogan & Smith have succeeded to the meat business of Hogan & Kealiher at York, Neb.

**WE will draw you  
plan and sub-  
mit estimate for**

**OVERHEAD  
TRACKING,  
With All Appliances**

**R. T. RANDALL & CO.**  
331-333 North Second Street  
PHILADELPHIA.

Refer to our ad. on page 11.

## RAPID DUPLICATING

pays anybody whose time has commercial value, when 3, 10, 20, 30 and more exact copies of forms, letters, PRICE LISTS, INSTRUCTIONS TO SALESMEN, NOTICES TO BRANCHES, ETC., pen or typewritten, are needed.

Practical, indestructible, simple process preferable to Mimeograph, Hektagraph—gelatine coated devices.

Saves its cost at every using. If interested write for FREE INFORMATION stating your requirements. Do it now!

**C. BENSINGER CO., Room 417 245 Broadway, New York City**

Crow & Estes have been succeeded in the meat business at Scottsville, Kas., by W. Y. Crow.

D. Green has sold his butcher shop to Fields & Becker, of Wheaton, Kas.

Simon Dunbar, of Osceola, Ia., has purchased the butcher shop of D. B. Hunt.

A. J. Vansant & Son, of Topeka, Kas., have succeeded to the meat and grocery business formerly conducted by Vansant & Spurrier.

Hunter & Brumbaugh have been succeeded in the meat business in Jetmore, Kas., by Hunter & Christy.

C. G. Logsdon has purchased the meat and ice business of Chas. O. Malm, at Jetmore, Kas.

Griswold & Dildine have opened a shop in Horace, Kas.

The death is reported of W. E. Shupp, a well known butcher of Callaway, Neb.

L. B. Rouse has sold a half interest in his shop at Spokane, Wash., to O. W. Custin.

T. W. Girling has established a market at Buffalo, Kas.

A. Thacker has sold his shop to A. H. Anderson, of Axtell, Neb.

O. S. Holt has purchased the market of L. A. Swearingen at Oskaloosa, Ia.

E. C. Henry, of Tekamah, Neb., has sold his business to O. S. Parmelee & Co.

H. Shoper has purchased the meat business of John Miller in Lincoln, Neb.

J. N. Ellis has been succeeded in the meat business by Ellis & English, of Haskell, Tex.

M. S. Rhody has purchased the meat business of J. H. Gregory & Co., at Springtown, Tex.

Robert Willard has opened a new market at Venus, Tex.

Peter Pelle has moved his grocery and meat business from Silver Lake, Kas., to Topeka.

Schuchmann Bros. have succeeded to the shop of R. P. Schuchmann at Eldon, Mo.

G. L. Wheeler has purchased the shop of S. D. Ross at Mt. Moriah, Mo.

Jack Shaughnessey, of Elizabeth, Colo., has sold his shop to the Russell-Gates Mercantile Company.

Verlin Winslow has purchased the butcher shop of Dave Freeman at Tonganoxie, Kas.

D. M. Stone & Co. have opened a market in Baldwin, Kas.

R. A. Lincoln has opened a shop at Quinlan, Okla.

O. E. Madinger has opened a new market at Wathena, Kas.

Thomas Vague has purchased the business of the Portis Meat Market at Portis, Kas.

Seward & Chamberlain have opened a shop at Luther, Okla.

W. A. Trumbo has engaged in the meat business at Davenport, Okla.

Samuel Martindale has started a market at Warrensburg, N. Y.

D. F. Hickernell, of Middletown, Pa., has gone into the meat business.

The Kennedy market at Middletown, N. Y., is now operated by C. H. Brown and Benjamin Wolcott.

D. S. Kline is building a butcher shop at Bernville, Pa.

J. G. Cory will run a market at Benton Harbor, Mich., opening on November 1.

John Musser is arranging to open a market at Portsmouth, O.

George A. Kyser, of Oneida, N. Y., will start a shop in a short time.

The new firm of Zeysing & Kayse Bros., has gone into the retail meat business at Lexington, Ky.

Charles Young will start a shop in Hudson, N. Y., at Columbia and Eighth streets.

C. E. & L. E. Garber have bought J. S. Grove's interest in the East Sandusky meat market at Findlay, O.

L. Comb & Sons, of Saratoga, N. Y., have opened a meat department in their grocery and hardware store.

#### GRADES OF MARKET POULTRY.

Roasters, as they are called in the poultry market, are growing considerably in demand. These are several grades of these, but the most desirable and those that bring the highest price in the city market dress at from 4 to 5½ pounds. Those that are over-fed and are too heavy, or are out of proportion in the abdomen, do not sell as well as others, says the Produce Review.

In addition to these there is what is termed the soft roaster. These are young fowls that are hatched and grown, like capons, as fast as possible to the proper roasting size. Brahmas and the American varieties are largely used for this purpose. These roasters when of the proper character bring good prices in the market, no matter what the weight or size may be.

Then, again, there is the virgin cockerel. These are usually made from late hatched Brahma cockerels that are divided off from the pullets as soon as they can be told, then are raised or grown in lots of about 25, and fed continually for a quick heavy growth. These cockerels are quite as desirable for table use as are capons. In fact they are used both as capons and roasters. When the market is right, and the best prices paid for capons, they are capon dressed, as the saying goes, and thus sent to the market. When it is unfavorable, they are dressed as roasters and sold.

The interest in growing this kind of poultry is largely on the increase, and many claim they much prefer this kind of a capon or roaster to the real capon itself. Truly there is nothing finer for a roasting fowl than a fat well-finished young Asiatic, dressed and roasted like turkeys.

The pullets from this same grade of fowls are set apart and grown by themselves in the same manner as are the cockerels, fed on strong, rich, fattening foods, so as to hasten their growth. These sell for quite as much as do the others. In fact, these high class pullets, plump and bright, are sold in the eastern market as roasters for a price about the same as must be paid for capons. Then, again, there is the large, heavy roasting fowl. This is a better grade of poultry than that which is known as "fowl."

#### SAUCISSES.

These delicious French sausages are prepared according to the following directions: For a batch of 50 lbs., take 35 lbs. of lean pork shoulder, cut into pieces of convenient size and salted down with ¼ lb. salt. Leave the meat 24 hours in a room having a temperature of about 12 deg. C. The meat is next chopped on the block for one hour to a moderately coarse size and thoroughly kneaded in order to properly open its pores for the reception of 15 lbs. of tepid water, which now is very gradually added to the meat under constant and rapid working of the former. Care should be exercised not to drown the meat, which would affect the appearance of the finished sausages to disadvantage, a principal point of the sausage being a cracking noise when broken in two.

The spices compose the following mixture, sufficient in quantities given for the amount of meat taken, viz., 50 lbs.; salt, ½ lb.; clear, white pepper, ¼ lb.; pimento, 1-10 lb.; borie acid, 1-20 lb.; cane sugar, 1-5 lb.; cardamon, cloves, mace and coriander seed, two teaspoonfuls each.

When the meat taken should be found of an exceptionally good quality, the amount of water to be taken may be increased. After thoroughly mixing the meat and water with the spices, the mass is filled into small casings and the sausages divided into 3 to 4 inch lengths by twisting. A rapid smoking for from 10 to 15 minutes over an open fire requires some skill of the operator in order to obtain most satisfactory results. Shavings of hard wood or sawdust of similar origin answer admirably. These sausages do not keep well for any extended period and are best when recently made. A dash of paprika enhances the flavor considerably, and 1-5 of a pound of the same is a sufficient quantity for above amount of material employed. The white pepper is then, of course, omitted and especial care taken to most thoroughly disintegrate the paprika throughout the entire mass.

#### HOW TO TREAT THE PESSIMIST.

If the long-faced pessimist in your hearing cries  
That all things are going to smash, put it down as  
lies;  
Possibly his stomach aches and all things look blue,  
But does that entitle him to say what is not true?  
Soak him! Kick him!  
Slug him in the neck!  
People who for trouble look  
Should get it by the peck.

If he says the country's doomed, pay no heed at all;  
If he says the crops are ruined, say: "Go take a  
'ball'!"  
When he croaks that trade is bad, do not frightened  
grow,  
He has said those things before, yet all blessings flow,  
Soak him! Slug him!  
Kick him in the pants!  
Darn the chap of doleful mind  
Who of trouble rants.

If he says that virtue's scarce, ask him how he knows;  
Poor old wretched pessimist, with his pale pinched  
nose!  
Bet his liver's all swelled up, while his heart has  
shrunk;  
He's a disappointed chap, wanting to get hunk.  
Soak him! Kick him!  
Swat him in the jaw!  
Man who's always seeing blue  
Ought to get lynch law.

—Merchant's Review.

